Toscana Vermentino, delicious complexity, scents of pine and sea grass...

Denomination:

Vintage:

Grape variety:
Alcohol content:
Received awards:
Average production:
Average yield per ha:

First vintage:

Vineyard:

Location: Type of soil:

Average age of vines: Average altitude: Vineyard size:

Special characteristics:

Wine making process:

Time of harvest:

Cellar:

Fermentation:

Aging: Bottling: Release:

Wine description:

Color: Bouquet: Taste:

Evolution:

Available bottle sizes:

Pairings:

Further Information:

Cultivation system:
Total acidity:
Sugar Content:
pH level:
Recommended
serving temperature:
Recommended
type of glass:

Toscana Vermentino IGT 2010 100% Vermentino 13,0% by vol.

32.000 bottles 4,000 bottles 2009

Tuscany mixed clay and sand 10 years 180 m 8 hectares south exposure

beginning of September LA SPINETTA, Casanova natural yeast alcoholic fermentation 4 months in steel on yeast clarification and bottling 6 months after harvest

light golden color

rich yet complex with scents of pine and sea grass a perfect example of what Vermentino should be, brimming with fruits and floral notes adding minerals at the end . medium-bodied with fresh peach and lime. The crisp acidity and long finish help show this wine's true indigenous Tuscan class

5 years normal

poultry, fish and any type of appetizers

Cordone Speronato 5,5gr/l 0 3,4

10º-13º Celsius

small Bordeaux

