



LA SPINETTA

"making wines with passion"

Toscana Vermentino, chewy orchard fruits and herbal complexity...

Denomination:

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

Toscana Vermentino IGT
2012
100% Vermentino
13,0% by vol.

32.000 bottles
4,000 bottles
2009

Vineyard:

Location:
Type of soil:
Average age of vines:
Average altitude:
Vineyard size:
Special characteristics:

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

Wine making process:

Time of harvest:
Cellar:
Fermentation:
Aging:
Bottling:
Release:

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

Wine description:

Color:
Bouquet:

light golden color
sage and chewy orchard fruits and herbal expression that lasts

Taste:

It exudes perfumed white flower and stone fruit notes complemented by intense minerality.

Evolution:

5 years

Available bottle sizes:

normal

Pairings:

poultry, fish and any type of appetizers

Further Information:

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

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

10°-13° Celsius
small Bordeaux

