



LA SPINETTA

"making wines with passion"

Toscana Vermentino, fruit and herbal complexity, hint of shaved ginger...

Denomination:

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

Toscana Vermentino IGT
2013
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
12 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
3 months in steel on yeast
clarification and bottling
5 months after harvest

Wine description:

Color:
Bouquet:

Taste:

Evolution:
Available bottle sizes:
Pairings:

light golden color
pure Vermentino with ripe pear, melon, lime and grapefruit, tinged with fennel and rosemary.
The palate is clean and very fresh on the entry with perfectly judged acidity, hint of shaved ginger on the finish.
5 years
normal
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

