

Il Vermentino di Casanova

sliced apples, lemon rind and spicy undertones...

Denomination: Toscana Vermentino IGT
 Vintage: 2015
 Grape variety: 100% Vermentino
 Alcohol content: 13,0% by vol.
 Awards:
 Average production: 32.000 bottles per year
 Average yield per ha: 4,000 bottles
 First vintage: 2009

Vineyard:

Name/location: Tuscany
 Soil type: mixed clay and sand
 Average vine age: 14 years
 Average altitude: 180 m a.s.l.
 Vineyard size: 8 hectares (17.6 acres)
 Special characteristics: southern exposure
 Farming: sustainable, no use of pesticides or herbicides

Winemaking process:

Time of harvest: beginning of September
 Cellar: LA SPINETTA, Casanova
 Fermentation: alcoholic fermentation for 3 months in steel with natural yeast
 Aging: 5 months on lees
 Bottling: 6 months after harvest
 Release: 6 months after harvest

Wine description:

Color: light golden color
 Bouquet: sliced apples, lemon rind and spicy undertones
 Taste: bright, refreshing and full body, lots of fruit and a flavorful and a mineral finish are proof of the proximity to the Mediterranean Sea.

Evolution: 5 years
 Available bottle sizes: 750 ml
 Pairings: poultry, fish and any type of appetizers
 Training system: Cordone Speronato
 Total acidity: 5,5 gr/l
 Sugar content: 0
 pH level: 3,4
 Recommended serving temp: 10-13 Celsius
 Recommended glass: small Bordeaux

