

TENUTA MARSILIANA



# vermentino

TOSCANA IGT

2022



<b>Denomination</b>	Toscana IGT
<b>Farming method</b>	Organic
<b>Production Area</b>	Capalbio, Grosseto
<b>Altitude and exposition</b>	80 m a.s.l., South
<b>Soil Composition</b>	A medium structured, well-drained soil primarily composed of sand and silt.
<b>Density of plantation</b>	4.000 plants per ha/1.654 plants per acres
<b>Training form</b>	Spurred cordon
<b>Average age</b>	15 years
<b>Grape variety</b>	Vermentino 100%
<b>Fermentation</b>	Harvest is done by hand. The grapes are destemmed and pressed. The must goes in stainless steel vats at a temperature of 5° C for 16 hours. Fermentation lasts for 15 days at 12° C.
<b>Date of bottling</b>	February the 28th 2023
<b>Production in bottles</b>	10.600 (0,75 l)
<b>Alcohol level</b>	12,0%
<b>Tasting Notes</b>	Brilliant straw yellow. This Maremma's Vermentino embodies the idea of radiance and salinity in the same time. It has a lively nose that sips citrus aromas, sage, elderflower, vegetable hints and seaweed. A whiff of salt accompanies the taste with simplicity, with good balance, supported by a tasty freshness and a decisive persistence that is still citrusy. Bonus: Dinamicity
<b>Pairing</b>	Appetizers or first courses with seafood and vegetables
<b>Awards</b>	<b>2022:</b> 90 pts Tony Wood <b>2021:</b> 91pts Wines Critic

