



Vermentino

VERMENTINO

IGT TOSCANA – BIO – 2020

PRODUCER: Fattoria Fibbiano

BRAND: Typical Geographical Indication

PRODUCTION AREA: Tuscany Pisa Hills

SOIL: Medium, rich of marine shells

VINEYARD'S ALTITUDE: 120 m. above s.l

VINES: 100% Vermentino

VINEYARD: yield per hectare 70 q

PLANTING DENSITY: 2.20 x 0.80 m

PRUNING: Spur pruning cord

HARVEST PERIOD: Early September

HARVEST TECHNIQUE: The grapes are manually harvested in the coolest hours of the day

WINE MAKING: Inside the tank the must is cooled down with iced CO2, in order to decrease in a new fermentation tank with controlled temperature for approximately 30 days

FINISHING: 6 months in cement tank and finally 6 months in bottle.

BOTTLES PRODUCED: 20.000

ORGANOLEPTIC DESCRIPTION: Light pale golden color with green reflex. The aromas are reminiscent of lavender, lemon balm and thyme. The palate is soft, mineral with a crisp persistent taste and a good acidity.

SERVING TEMPERATURE: 12-13°C.

FOOD PAIRING: Fish and vegetables.