



Vigneti Giole

Vermentino 3

This grape variety has ancient origins and has always been grown in Tuscany. The aroma of its wine reminds us of days spent relaxing on the beach with a lovely breeze.

Is a young one-hectare vineyard grown on river pebbles in the Manciano area, 200 meters above sea level. It is farmed naturally without synthetic products. Harvest occurs in the first ten days of September. White vinification, with static cold decantation of the must without fining agents. Afterward, the must is racked, and fermentation occurs at 19°C. Following racking, the wine matures for three months, is transferred with an addition of sulfur dioxide, and is bottled with sterile filtration (malolactic fermentation is not performed). The total sulfur dioxide at bottling is 60 mg/l.

Vine varieties

100% Vermentino

Production area

The municipality of Manciano (province of Grosseto)

Vineyard characteristics

These young vines are grown in sandy-clay soil of fluvial origin enriched by the presence of pebbles usually found on riverbeds.

Agronomic techniques

We don't use any synthetic products; disease management consists only of copper and sulfur treatments. The grape harvest usually takes place in the first week of September, when the grapes have reached optimum maturity and have turned chestnut brown, the typical color of mature Vermentino.

Winemaking

Static clarification at 8° C without any additives; white fermentation at the controlled temperature of 19° C; the wine ages on its fine lees for three months and is bottled in the beginning of spring.

Organoleptic notes

Bright golden yellow color. The nose is immediately and pleasantly reminded of white flowers and fruit. Grassy and almond-like notes complete the aromatic bouquet. The wine tastes sapid and is well-structured. Each sip proves that it is balanced in all its components; its long persistence makes it enjoyable in any situation.

Recommended pairings

Fish appetizers, soups, vegetables.

Serving temperature 12° C

