

Le Gessaie

DOC MAREMMA TOSCANA

NAME:	DOC Maremma Toscana Vermentino
AREA OF PRODUCTION:	Massa Marittima (Grosseto) Tuscany
SOIL TYPE:	Metalliferous, clayey and chalky, rich in trace elements
GRAPE VARIETIES:	90% Vermentino di Maremma, 10% Viognier
ALTITUDE:	285 mt Above Sea Level
EXPOSURE:	South – South East
SYSTEM OF TRAINING:	Spurred cordon and guyot
PLANT DENSITY:	5200 vines per hectare
YIELD PER HECTARE:	70 quintals
GRAPE HARVEST:	Second half of august/first half of september
VINIFICATION:	Vinified in stainless steel vats at a controlled temperature. Followed by long sur lie refining
MALOLACTIC FERMENTATION:	Not carried out

REFINING:	About 8 months after racking on its own yeasts and selected fine lees (sur lies). 30% of the total does a passage in new barriques of different toasting for 3 months. Then comes the blending and a further
COLOUR:	Bright straw yellow with golden reflections
AROMA:	Elegant with hints of yellow peach and ripe exotic fruit with notes of rosemary and mediterranean sage
FLAVOUR:	Intense and enveloping, well balanced finale fresh and full-bodied with long aftertaste
ABV:	13% Vol.
SERVING TEMPERATURE:	Recommended at 10-12° Degrees C.
PAIRINGS:	Excellent as an aperitif, easily paired with all fish-based dishes, but also goes well with medium-matured cheese and charcuterie
ANNUAL PRODUCTION:	About 4.000 bottles

