

# Suggestione Bianco

IGT COSTA TOSCANA VERMENTINO

NAME:	Vermentino Costa Toscana IGT
AREA OF PRODUCTION:	Massa Marittima (GR) - Maremma Toscana
SOIL TYPE:	Clayey very rich in gypsum skeleton and various micro-elements. Equipped with perfect natural drainage and an accentuated slope
GRAPE VARIETIES:	100% Vermentino from Maremma Toscana
ALTITUDE:	285 mt Above Sea Level
EXPOSURE:	South – South East
SYSTEM OF TRAINING:	Spurred Cordon
PLANT DENSITY:	5200 vines per hectare
YIELD PER HECTARE:	85 quintals
GRAPE HARVEST:	End of August and first ten days of September with meticulous selection and gradual harvesting of the grapes on the plant
VINIFICATION:	About 15 days at a controlled temperature and frequent thermal swings throughout the fermentation process

MALOLACTIC FERMENTATION:	Not carried out
REFINING:	About 6-8 months after racking in stainless steel on own yeasts and fine lees (sur lies)
COLOUR:	Brilliant straw yellow with greenish reflections
AROMA:	Rich, broad and complex bouquet of citrus and yellow fruit with characteristic vegetal hints of Mediterranean bush.
FLAVOUR:	Fresh and lashing, characterized by the typical thorn acidic and citric varietal with a sapid finish on the palate and long persistence
ABV:	12,5% Vol.
SERVING TEMPERATURE:	Recommended at 6-8 Degrees C.
PAIRINGS:	Gastronomic wine but at the same time easy to drink and lean. To pair with fish dishes and white meats but also excellent as an aperitif.
ANNUAL PRODUCTION:	About 4.000 bottles

