

FATTORIA CASA DI TERRA

BOLGHERI - VERMENTINO DOC

This wine expresses the elegance of Vermentino grape variety. Vermentino finds in Bolgheri the perfect growing conditions: sunlight, sea breezes and soils rich in minerals. A small percentage of Sauvignon Blanc certainly completes and enhance the blend



VITICULTURE

Grape Varieties: 85% Vermentino - 15% Sauvignon Blanc

Location: Bolgheri, Ferruggini and Sondraie

Exposure: East - West

Vineyard Age: 2007 – 2013

Soil type: Sandy-clay soils with the presence of skeletal

Training system: VSP, spur cordon and guyot pruned

Density of plant: 5600 plant/ha

Yield per hectare: 9000 kg/ha Vermentino, 7500/ha Sauvignon Blanc

WINE MAKING AND AGEING

Fermentation: at first 60% of the blend is pressed, then it ferments in steel tanks at 16°C for 15 days. 40% of the blend ferments for 15 days on its skins and stays on the skins for two months more

Wine Ageing: 5 months in stainless steel tanks and some months more on its lees

TASTING NOTES

On the nose this wine definitely screams of aromas: acacia, white flowers, stone fruit. and hints of white pepper. The mouth is soft, lightly structured, sapid and persistent, with an overall sensation of freshness and great balance.

FOOD & WINE TASTING

Appetizer, seafood dish, chicken, with the meat, Italian pizza, Mixed fried fish and vegetables.