



LA SPINETTA

"making wines with passion"

Toscana Vermentino, delicious complexity, scents of pine and sea grass...

Denomination:

Vintage:
Grape variety:
Alcohol content:
Received awards:
Average production:
Average yield per ha:
First vintage:

Toscana Vermentino IGT
2010
100% Vermentino
13,0% by vol.

32.000 bottles
4,000 bottles
2009

Vineyard:

Location:
Type of soil:
Average age of vines:
Average altitude:
Vineyard size:
Special characteristics:

Tuscany
mixed clay and sand
10 years
180 m
8 hectares
south exposure

Wine making process:

Time of harvest:
Cellar:
Fermentation:
Aging:
Bottling:
Release:

beginning of September
LA SPINETTA, Casanova
natural yeast alcoholic fermentation
4 months in steel on yeast
clarification and bottling
6 months after harvest

Wine description:

Color:
Bouquet:
Taste:

light golden color
rich yet complex with scents of pine and sea grass
a perfect example of what Vermentino should be, brimming
with fruits and floral notes adding minerals at the end .
medium-bodied with fresh peach and lime. The crisp acidity
and long finish help show this wine's true indigenous
Tuscan class

Evolution:
Available bottle sizes:
Pairings:

5 years
normal
poultry, fish and any type of appetizers

Further Information:

Cultivation system:
Total acidity:
Sugar Content:
pH level:
Recommended
serving temperature:
Recommended
type of glass:

Cordone Speronato
5,5gr/l
0
3,4

10°-13° Celsius

small Bordeaux

