



VIGNA FIORINI

VERMENTINO

MAREMMA TOSCANA
D.O.C.



Grapes: Vermentino 85%, Viognier 15%

Training system: spurred cordon

Vine density: 4000 plants per hectare

Type of soil: sandy and rich in silt

Altitude: 120 mt. above sea level

Age of vines: 7-10 years

Harvest period: end of September

Fermentation: all the grapes come from the same vineyard which matures in advance. They are then left on the plants for around 3 weeks after their usual maturation time so as to favour sugar concentration and the development of fruity scents. Vermentino and Viognier are picked and processed separately. The grapes are put in a closed press, saturated with carbon dioxide, and left to macerate at 7-8°C for around 12 hours. A rather long pressing process follows, only extracting the free run must; the pressing stops when around 50% of the juice is collected, compared to the weight of the grapes. The must is left to decant for around 72 hours in a tank at a controlled temperature of around 5-7°C. A clean must is obtained after the decanting and the fermentation starts with the use of specially selected yeast. The fermentation proceeds slowly, lasting 3 weeks, at a temperature of around 15°C.

Ageing: in stainless steel tanks for 3 months on fine lees.

Refining: in bottle, starting from March, after the harvest.

Aging potential: to be drunk within 3 years from its vintage.

Description: Vigna Fiorini Vermentino Vendemmia Tardiva is a dry white wine with deep gold nuances. On the nose it is characterised by scents of broom, golden delicious apple, plums, acacia honey. On the palate it is dry, with a pleasant freshness, the typical sapidity of Vermentino and a long fruity finish.

Food pairing: perfect with fish, white meat or fresh cheese.

Serving temperature: 12°C

Recommended glass: medium-sized tulip glass.

