



TERRE *d*i FIORI

Maremma - Grosseto (GR), ITALIA

## Vermentino Maremma Toscana

Denominazione di Origine Controllata



**APPELLATION:** Vermentino Maremma Toscana DOC

**VARIETALS:** 100% Vermentino

**PRODUCTION ZONE:** Grosseto

**REGION:** Tuscany

**PRUNING SYSTEM:** Guyot

**PLANTING DENSITY:** 2,00 m x 0,70 m

**YIELD PER HA:** 7.000 kg

**BOTTLES PRODUCED:** 5.000

**VINIFICATION:** Manual harvest, selection of grapes. After de-stemming, the grapes are cooled down, for a cold maceration, for few hours. Then fermented in temperature controlled stainless steel vats.

**AGING:** Stainless Steel, followed by bottle aging.

**ALCOHOL CONTENT:** 12,5% - 13,5%

**COLOR:** crystalline straw yellow with green reflection

**AROMAS:** interesting nose, very intense with hints ranging from floral, mimosa, fruity, ripe peach, spicy with a return of aromatic herbs typical of the area, thyme, limoncino and marjoram.

**FLAVORS:** on the palate it has a good structure, good and pleasant persistence that highlights the sapid mineral notes.

**SERVING TEMPERATURE:** 8-10 °C



**COSTA**  
TENUTE

