

FATTORIA CASA DI TERRA

BOLGHERI - VERMENTINO DOC

We believe that the great terroir of Bolgheri is able to reflect its elegance also in white wine. Vermentino, one of the few indigenous grape of the area, most of all has in our vineyard perfect growing condition: sunlight, sea breezes, rich mineral soils. Sauvignon Blanc in small percentage is a perfect companion to complete the blend.



VITICULTURE

Grape Varieties: 85% Vermentino - 15% Sauvignon Blanc

Location: Bolgheri, Ferrugini and Sondraia

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 per hectare Vermentino, 7500 kg per hectare Sauvignon Blanc.

WINE MAKING AND AGEING

Fermentation: 60% of the blend is pressed and then fermented in steel tanks with temperature 16°C for 15 days. 40% of the blend is skin fermented for 15 days and stays on skins for 2 months more.

Wine Ageing: 5 months in stainless steel with a prolonged stay on fermentation lees.

TASTING NOTES

The nose opens to a wide range of aromas: acacia and white flowers, stone fruit and gentle 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.

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