



VIVO
Organic Wine



THE WINE	
Denomination	IGT COSTA TOSCANA ORGANIC SPARKLING VERMENTINO
Vintage	2020
Main grape varieties	Vermentino
TASTING NOTES	
Color	Yellow with green reflexes
Aroma	To the nose reminds of sliced apples, with floral citrus notes, bread crust
Taste	Creamy perlage, persistent, determining acidity, fresh and drinkable, never tires.
Serving Temperature	8 °C
TERRITORY OF PRODUCTION	
Area of production	Alta Maremma - Montescudaio
Vineyards of provenance	Campordigno
Year of implanting of the vineyards	2007
Exposure	East/west
Altitude over sea level	90 mt above sea level
Nature of the soil	Medium soil mixture
Density of plantation	6000 strains per hectare
Production (kg./plant)	1 kg/plant
Date of harvest	End of August
PROGRESS OF THE HARVEST	
	By hand in crates
WITHERING, VINIFICATION AND AGEING	
Fermentation tanks	Stainless steel
Fermentation temperature	15 °C
Yeasts	Selected strains
Duration of fermentation	10 days
Malolactic fermentation	No
Second fermentation	In bottle
Disgorgement	No. Presence of yeasts on the bottom
Duration of ageing	6 months in bottle
Filtering	Not filtered
Number of bottles produced	500

PAIRINGS	
Polihedric: raw fish, grilled sausages, miso soup or during the whole meal	