



# VIRGOLA

## Organic Wine



<b>THE WINE</b>	
Denomination	IGT COSTA TOSCANA ORGANIC VERMENTINO
Vintage	2020
Main grape varieties	Vermentino, Viogner
<b>TASTING NOTES</b>	
Color	Straw yellow, intense and brilliant
Aroma	Floral, exotic fresh fruit, citrus and citrus fruits
Taste	Fresh, sapid, pleasantly bitter
<b>TERRITORY OF PRODUCTION</b>	
Production area	Alta Maremma - Montescudaio
Vineyards of provenance	Campordigno
Year of implanting of vineyards	Campordigno year 2007
Exposure	Campordigno east/west
Altitude on sea level	150 mt above sea level
Nature of the soil	Medium soil mixture with presence of gravel
Density of plantation	Campordigno 4.500 strains per hectare
Production (kg./plant)	1,50
Date of harvest	End of September
<b>PROGRESS OF THE HARVEST</b>	
	By hand in crates
<b>VINIFICATION AND AGEING</b>	
Fermentation tanks	Stainless steel and cement at controlled temperature
Fermentation temperature	15°C, until depletion of the sugars
Yeasts	Selected strains
Duration of fermentation	10 days
Malolactic fermentation	No
Ageing containers	Stainless steel
Duration of ageing	6 months
Ageing in bottles	2 months
Number of bottles produced	10.000

<b>PAIRINGS</b>	
Aperitifs, fish or vegetable first courses, sushi, white meat second courses	