



TERRA DI VENTO

DENOMINATION

Lazio IGP Bianco Vermentino.

GRAPE VARIETY

100% Vermentino.

VINEYARD

Altitude: 450 m above sea level.

Exposure: East.

Terrain: Medium-textured volcanic soil.

Year of planting: 1998.

Vine training: cordon spur system, 4500 root stocks/hectare.

Harvest/hectare: 70 quintals (7000 kg or 15400 lbs) of grapes.

PRODUCTION

Harvest: Usually between the beginning of and middle of September.

Wine-making process: The selected grapes that arrive in the wine cellar are subjected to low temperature maceration, at approximately 8°C for 6 hours, through which the varietal characteristics are enhanced. Subsequently, a soft pressing of the intact grapes provides a maximum yield in the must of 60%. The fermentation is conducted in stainless steel tanks. After the transfer and clarification, the wine is preserved in stainless steel tanks until March, when it is bottled and ready for aging.

TASTING NOTES

Color: Crystalline golden yellow.

Aroma: Yellow peach, melon and citrus. Floral hints of ginestra (broom).

Flavor: Soft, fresh and embracing, recalls the typical characteristics of the grape varieties.

Pairing: Delicate and spiced first courses, fish and white meat.

ANALYTICAL DATA

Alcohol: 13,0% Vol

pH: 3,40

Total acidity: 5,00 gr/lt

Volatile acidity: 0,23 gr/lt

Sugars: 2,60 gr/lt
