



TERRE di FIORI

Loc. Melosella, Strada Grillese Uno  
Grosseto, Italia

## Vermentino *IGT Toscana*



APPELLATION: IGT Toscana Vermentino

VARIETAL: Vermentino

PRODUCTION ZONE: Grosseto

REGION: Tuscany

PRUNING SYSTEM: cordon spur

PLANTING DENSITY: 3,00 Mt X 0,80

YIELD PER HA: 7000 Kg

BOTTLES PRODUCED: 12.000

VINIFICATION: the grapes are soft pressed, and fermented in steel tanks.

AGING: in steel tanks

ALCOHOL CONTENT: 12,5 - 13,5%

COLOR: crystalline straw yellow with greenish reflections.

AROMAS: Intriguing, very intense nose, with scents ranging from floral, with mimosa, to fruity, with ripe peaches, to spicy, and also the aromatic herbs typical of the land, thyme, lemon verbena and marjoram.

FLAVORS: Nicely structured and pleasingly persistent, revealing savory mineral accents.

SERVING TEMPERATURE: 8-10 degrees C

