



VIGNE BASSE

VERMENTINO IGT TOSCANO

Produced from a dozen selected Vermentino clones and a small percentage of Albarola (5%). The vineyards are mostly located in the municipality of Fosdinovo at an altitude of about 50 to 100 meters above sea level. The soils are largely sandy-loamy and rich in gravel.

Harvest is carried out by hand, starting in September and proceeding according to the ripening pattern of the different parcels and clones. The yield is 9 t/ha. At the winery, grapes are gravity-fed to the press to preserve their integrity.

Long cycle pressing, cold static decanting and fermentation at controlled temperature in stainless steel vats, all lead to a wine of high aroma and excellent drinkability. The wine ages on its lees for 4 months.

Bottling is carried out in February. Minimal sulphur is used. The wine reaches the market after a few weeks in the bottle.

Approximately 80,000 bottles are produced each year.

Artwork by Maria Tacchini

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