

# Vermentino

2008 vintage

TYPE	Maremma Toscana Igt
VINEYARDS LOCATION	<i>Vermentino</i> : the Perolla <i>tenuta</i> (estate) in the Maremma (Massa Marittima, Grosseto) owned by Agricola di San Felice; <i>Sauvignon Blanc</i> : Campriano vineyard on the properties of Agricola San Felice (Castelnuovo Berardenga, Siena)
ALTITUDE	<i>Vermentino</i> : 100 metres <i>Sauvignon Blanc</i> : 400 metres
ASPECT	<i>Vermentino</i> : southwest; <i>Sauvignon Blanc</i> : southeast
VINEYARD SIZE	<i>Vermentino</i> : 5 ha; <i>Sauvignon Blanc</i> : 2 ha
YEAR PLANTED	<i>Vermentino</i> : 1995; <i>Sauvignon Blanc</i> : 1988
SOIL PROFILE	<i>Vermentino</i> : medium-textured, largely clayey soils on sandstone rock <i>Sauvignon Blanc</i> : medium-textured soils with abundant gravel-pebble admixture
TRAINING SYSTEM	<i>Vermentino</i> : Lyre; <i>Sauvignon Blanc</i> : Guyot
GRAPES	<i>Vermentino</i> : 85%; <i>Sauvignon Blanc</i> : 15%
HARVEST	<i>Sauvignon Blanc</i> : September 10; <i>Vermentino</i> : September 20
VINIFICATION AND MATURATION	After the grapes are picked by hand, the must macerates at 8° C for 24 hours and then receives a cool fermentation. The wine matures <i>sur lie</i> for about one month to develop aromatic complexity, and is then filtered and bottled, and finally ages 2 months in the bottle
BOTTLES PRODUCED	52,000
SERVING TEMPERATURE	12° C
ALCOHOL	12.1% Vol.
TOTAL ACIDITY	5.3 g/l
RESIDUAL SUGAR	1.6 g/l

