

PARRINA VERMENTINO DOC BIOLOGICO

GRAPES:
Vermentino (100%)

ALCOL:
14,5% vol

PRODUCTION/YEAR:
15.000 bottles

PRODUCTION AREA:
Parrina

VINEYARD:
Muraccio basso

SOIL:
Clays, calcareous



PRODUCTION /HA:
80 q/ha

HARVEST TYPE:
Hand picking selection of the bunches with ribbon

PRESSING:
Soft; yield \approx 60%

FERMENTATION - TEMPERATURE:
17 days - 17°C

AGING:
Suspension lees for some months in steel tanks

CAP TYPE:
One-piece natural

CHARACTERISTICS AND PRODUCTION TECHNOLOGIES

The grapes are picked manually in three different stages. Consequently, they are processed separately. Firstly, the grapes are pressed at low temperature and skins are macerated for 24 hours. The flavour of a structured white wine depends mostly on how many substances have been extracted from the precious skins of the grapes; to extract these substances, it is necessary to keep the must on the skin at cool temperatures.

When fermentation has completed, the masses are assembled.

The wine remains on the fine lees for several months, and finally is bottled.

COLORS: Golden yellow.

NOSE: Apple, orange skin, and peach nose.

PALATE: A full-bodied palate with a scent of tropical fruit which ends in a brackish wave.

GENERAL NOTES

Vermentino is a semi-aromatic wine. It is probably born in Portugal and has since spread to Liguria and Tuscany, places where it has found suitable soil and microclimate.

MATCHING

Shellfish, fish, bruschetta, crêpes with mushrooms.

TASTING NOTES

Smooth and balanced, fresh flavor and medium length.