TENUTA
PIETRAMORA
DI COLLE FAGIANO

Limite

VERMENTINO

Maremma Toscana DOC

Type:	still white wine.
Classification:	DOC
Vine:	wine obtained with selected grapes from the East vineyards
Production Area:	Tuscany, south-east Province of Grosseto, Maremma Toscana.
Soil:	mixed clay silt.
Altimetry:	350mt s.l.m.
Plant breeding system:	spurred cordon 5600 plants per hectare (220/80.
Grape harvest:	manual, last week of September.
Yield per hectar:	80ql
Vinification:	traditional fermentation 20 days at low temperatures (12 degrees), Short maturation on fine skins. Long and soft pressing for extraction of the flower must.
Ripening:	steel 6 months.
Color:	golden yellow.
Visual appereance:	clear.
Bouquets:	yellow flowers, broom, plum, honey, bread crust, typical golden apple and citrus notes.
Palate:	intense, dry, fresh, sufficiently sapid, persistent Round and balanced, with delicate mineral notes enhanced by a slightly bitter finish typical of the vine.
Food pairing:	menù based on fish, bottarga, shellfish or seafood, cold cuts and fresh soft cheeses, white meat.
Alcoholic degree:	13,5/14,5 s.a.
Service temperature:	12°C



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