



LINEA RETTA

TOSCANA VERMENTINO

indicazione geografica tipica
2021

The Vintage

2021 started with a mild winter. The temperature gradually rose and the growing season began. A few frosts were reported at the beginning of April which resulted in lower yields by the end of the cycle. The summer was windy and dry but the grapes were less affected thanks to the Spring rainfalls. Great quality surpassed our expectations.

The Winemaking

Our vermentino was hand-picked, destemmed and softly pressed and fermented in temperature-controlled stainless-steel tanks followed by a brief period of time on fine lees which were stirred gently. Bottling is carried out in the spring after the harvest. The wine is released after 2-4 months in bottle.

The Wine

It presents a straw yellow colour with green hues. The scent is pleasant and elegant with citrus, almonds and wildflowers. Crisp and silky with harmonious aromas of thyme and marjoram.

The Vineyard

Our 15-year-old vines spread on the hillside of Florence, where we find the typical Arenario composition: a mixture of sand and clay. The spurred cordon trained vines lie at 150m of altitude. The harvest usually starts in mid September.

Appellation: Toscana Vermentino Bianco IGT *Res. Sugar:* 3 g/L

Variety: 100% vermentino *Alc%:* 13% by vol.

Vines per Ha: 4 500 *Serving temperature:* 10°C

Acidity: 6 g/L *Cellar potential:* 5+ years

Food pairing: Linguine with clams, cod alla ligure, risotto with squid and zucchini flowers, baccalà and artichokes.

