

AIRALI 2019

Wine region: Tuscany - Italy

Designation: Maremma Toscana Bianco, Denominazione Origine Controllata

Production zone: Capalbio (Grosseto) **Altitude:** 100 mt a.s.l.

Type of soil: mixed sandy clay

Exposure: West

Density: 5500 (2.50 x 0.80)

Growing: Gouyot

Grape Varieties: Vermentino (clone 640), Viognier (clone 642)

Rootstocks: 110 Richter

Winemaker: Paolo Caciorgna

Harvest: by hand, end of August

Grape Yield per hectare: 45 quintals for Viognier, 70 quintals for Vermentino

Vinification: soft pressing of the full grapes (0,6atm), static settling at 8°C for 24 hours, fermentation in stainless steel at 14°C for approximately 1 month, follow 5 months of maturation on the noble dregs

Malolactic Fermentation: the wine does not carry out the malolactic fermentation in order to better keep the original aromatic quality and the good acid content

Refining in bottle: 3 months

Bottles produced: 7.500 bottles 0,750 ml

ORGANOLEPTIC CHARACTERISTICS

Colour: straw-yellow

Bouquet: opens with intense notes of citrus and yellow-fleshy fruit such as peach and apricot, accompanied with a mark of fresh hazelnut. It expand in succession reminders of Mediterranean herbs such as sage together with mineral and marine features

Palate: fresh, full and enveloping, with fruity and aromatic flesh, the finish is long and persistent with mineral rich flavor and elegant fullness, excellent acidity

Pairings: goes well with appetizers and main vegetables dishes, perfect with raw fish, shellfish, and particularly with fried fish

Serving temperature: 10°-12° C

Potential ageing for up to 5 years



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