

2016



SAN FELICE



Vermentino Bianco Toscana I

VINTAGE FEATURES

Winter was quite mild and rainy; elevated temperatures at the beginning of April have caused an early flowering of at least 10 days; after a regular May, the summer months were very hot, with temperatures high above seasonal average, with rains that helped to maintain a good vegetative balance avoiding water distress. The ripening of the grapes was very good as well as the average quality of the wines produced.

GRAPES

Vermentino 100%

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 sur lie for about one month to develop aromatic complexity, and is then filtered and bottled, and finally ages 2 months in the bottle

BOTTLES PRODUCED

60.000

SERVING TEMPERATURE

12° C

ALCOHOL

13% Vol

TOTAL ACIDITY 5,2 g/l

RESIDUAL SUGAR

inf 0,5 g/l

TASTING NOTES & PAIRINGS Straw yellow. On the nose, scents of grapefruit citrus emerge, along with spring blossoms and newly-mown hay. The palate shows a refreshing crispness, with subtle citrus in the background. Outstanding as an aperitif. Perfect accompaniment to light first courses and with almost all fish.