

## TEIA

VERMENTINO 2015

### Locations vineyards

Bolgheri (LI)

### Altitude

30/50 mt (above sea level)

### Exposure

south-west

### Extension vineyards

2.4 Acres

### Density of plant

6000 plants/hectare

### Characteristics of the soil

Sandy and silty texture

### Training system

Cordon spur

### Grapes

Vermentino 80%, Viognier 10%  
Sauvignon Blanc 10%

### Vinification

fermentation for approx 15 days  
at a temperature of 16 ° C steel in  
tanks stainless.  
Refining 6 months in stainless  
steel with prolonged stay on yeast  
fermentation (15% rest 3 months  
in used French oak barrels).

### Serving temperature 18°C

### Palate

Unmistakable floral scents  
such as chamomile and  
vanilla, spiced up with a good  
structure that make it fresh  
and fruity with mineral notes  
and a slight acidity.

