



TEIA 2019

BOLGHERI VERMENTINO DOC

Bright straw yellow in colour, the nose offers floral hints of chamomile, citrus peel, ripe yellow peach, hints of rosemary and Mediterranean scrub aromas. On the palate it expresses a gentle and refreshing acidity combined with a subtle minerality on the finish. Excellent either as an aperitif or as perfect accompaniment with seafood dishes, salads and vegetarian recipes

Composition

Vermentino: 100% - Alcohol: 13%

Fermentation and Aging

Gentle pressing, Fermentation lasts for approximately 15 /20 days in concrete vessels at low temperature/ at a controlled temperature of 16°C (60,8°F).

Maturing 6 months in concrete containers. The wine is then aged for 3 months in bottle before being released for sale

Vineyard notes

First Vintage made: 2011

Altitude: 30-50 meters above sea level

Aspect: south-west

Vineyards: 3ha

Soil Type: mainly clay , sandy and limestone

Training system: VSP cordon spur and Guyot

Planting density: 6000 vines per ha

Yield per ha: 8 tonnes per ha