

ORA DI PRANZO



MAREMMA TOSCANA VERMENTINO

DOC

Production Area: Pian di Rocca - Castiglione della Pescaia (GR)

Grape Variety: Vermentino and Sauvignon Blanc

Soil: Deep, sandy-loam, moderately rich in organic matter.

Climate: Mediterranean maritime, with mild, rainy winters and hot, dry summers tempered by sea breezes.

Training System: Guyot

Harvest Method: Hand-picked, in small crates

Vinification and Aging: Upon arrival at the winery, grapes are destemmed and gently pressed. The must ferments in stainless steel at ~16°C. Aging on fine lees follows for two months before filtration and bottling.

Tasting Notes: Complex nose with citrus, exotic fruit, and floral hints of elderflower and hawthorn. Intense palate with lasting persistence and a pleasant salinity.

Aging Potential: 5 years

Serving Temperature: 12–14°C