

DURANTE

MAREMMA TOSCANA VERMENTINO D.O.C.

Production Area: Pian di Rocca - Castiglione della Pescaia (Grosseto, Tuscany)

Grape Variety: Vermentino

Soil: Deep, marly-sandy soil, with a moderate presence of rock fragments (scheletro) and organic matter.

Climate: Maritime Mediterranean, characterized by mild, relatively rainy winters and hot, dry summers, mitigated by sea breezes.

Training System: Guyot.

Harvesting Method: Manual, in small crates.

Winemaking and Aging: Upon arrival at the winery, the grapes are destemmed and immediately subjected to a gentle pressing. The resulting must is fermented in stainless steel tanks at a controlled temperature of approximately 16°C. Following fermentation, the wine ages on its fine lees for about 10-12 months, after which it is filtered and bottled.

Tasting Notes: This wine originates from our oldest Vermentino vineyard. As the last white grape variety to be harvested on the estate, it benefits from a slow and uniform ripening process. This white wine achieves exceptional complexity and minerality thanks to the deep root systems of the vines. On the palate, it evokes notes of local floral aromas and wild resin, enhanced and integrated by 10-12 months of bâtonnage (lees stirring) in stainless steel tanks. Durante, much like the sea itself, is crafted to be an uncompromising white wine, where the authentic varietal character of our grape takes center stage.

Serving Temperature: 12 - 14 °C



*Alessandro Tofanelli
"Durante"*