



VERMENTINO “ACQUAFIORA” D.O.C.

Our classic Vermentino is the result of the grapes from different vineyards, all on the steep hills of Candia, hills with difficult processing due to the steep slopes, ranging from 30 to 45%.

Our Vermentino, like all our wines, was vinified in cement barrels without the addition of selected yeasts, but simply by adding a part of our “mother yeast”. The harvest began in the third decade of September, to wait for the right ripening of the grapes without sacrificing their acidity, the true soul of our wines. Spontaneous fermentation developed with a constant process at a controlled temperature, preventing it from exceeding 18/20 degrees.

At the end of the fermentation we kept the wine in concrete barrels on its own noble lees for at least five months, during which we carried out two battonages a week.

CHARACTERISTICS

The wine comes to the nose with aromas of fruit, flowers and aromatic herbs. The taste immediately shows a great balance, the fruit returns to the juicy palate and, together with the acid tension, develops a gustatory smoothness that ends with a pleasantly savory finish.

TASTING

The ideal pairing with Pata Negra, raw shrimps with drops of oil and rocket sauce, chickpea and pumpkin soup with Santo Spirito raw red prawns.

For jazz music lovers, we suggest tasting with Cool Jazz

Alcohol 13 % vol

