

VERMENTINO CUORE DI CANDIA DOC



This is the company “cru”: the grapes are derived exclusively from the vineyard with exposure facing the sea. The vineyard has particular pedological characteristics, the soil is clayey and rich in minerals, this, together with the particular south-east exposure, gives the grapes an unmistakable taste, which is why we decided to preserve these peculiarities by vinifying the grapes separately, to obtain a wine that reflects its terroir as closely as possible.

Like all our wines, also the Cuore di Candia was kept in cement barrels without the addition of selected yeasts, but simply by adding a part of our “mother yeast” to the mass. The harvest began in mid-September to wait for the right ripeness of the grapes without sacrificing their acidity, the true soul of our wines.

The spontaneous fermentation proceeded slowly, the fermentation temperature never exceeded 18 degrees.

After the fermentation we kept the wine on its noble lees in the concrete barrels for five months, during which we made a battonage every two days.

Characteristics

The wine immediately shows a great olfactory complexity: white minerals, citrus fruits, small spices and medicinal herbs immediately lead us back to the territory of origin of which this wine is the most authoritative witness. In the mouth there is a great correspondence to the nose, the fruit returns that is stratified on the minerals, the gustatory dynamics gives fullness to the palate, freshness innervates its gait giving length and depth up to the persistent and salty finish.

Tasting

Serve at 10 degrees. Excellent as aperitif, with cold cuts, the ideal pairing is with egg tagliolini with sweet shrimps and datterini, borage sea bass and sandy potatoes, chicken salad, iceberg lettuce, croutons, almonds and champignon mushrooms.

For jazz music lovers, we suggest to taste it with Be Bop.

For wine lovers only

Alcohol 13 % vol

