

LEONARDO DA VINCI

VERMENTINO

Leonardo da Vinci SpA is a reality that represents a union of Italian wineries specializing in the distribution and marketing of wines nationally and internationally. Our mission is to enhance the history and the excellence of the wines of each territory to arrive at a careful selection of products, each one an expression of its place of origin.



TECHNICAL INFORMATION

APPELLATION
Vermentino Toscana Igt

PRODUCTION AREA
Vineyards of Vinci and neighboring municipalities



100% VERMENTINO

TASTING NOTES



Straw yellow



Ample, fragrant and balanced floral aromas, intense on the nose. Flintiness will be highlighted by aging



On the palate it is rich, ample, full, savory, balanced



Appetizers based on light sauces, second courses with baked fish, fried foods



10-12°C

VINIFICATION

White vinification with crushing and soft pressed, fermentation at a controlled temperature of 16-18°C

AGING

Agining until January/February in thermo-conditioned tanks

HARVEST PERIOD

8-15th September

AVERAGE ALTITUDE OF VINEYARDS

From 40 to 130 m asl

EXPOSURE

Various, with prevalence in the South

SOIL TYPOLOGY

Alluvial deposits of the Pliocene Epoch, rich in shells

VINE TRAINING

Mainly Guyot, but also spurred cordon and, for the older vineyards, Tuscan 'archetto'