

VILLA DA VINCI

STREDA



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 Villa Da Vinci, in Vinci



100% VERMENTINO

TASTING NOTES



Straw yellow



Ample fruity aromas of peach and flowers, fragrant and balanced, intense aromas of varietal origin (elderberry), mineral



On the palate it is rich, broad, full, and sapid with the correct acidity, thus long-lasting and well-balanced



Fried vegetables and fish, appetizers based on light sauces, baked fish main courses



10-12°C

VINIFICATION

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

AGING

Aged for 3 months in American wood, medium toasting

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 from the Pliocene Epoch, rich in shells

VINE TRAINING

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