



AZIENDA VITIVINICOLA  
CACCIAGRANDE

## VERMENTINO

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D.O.C Maremma Toscana

**Vineyards:** *Cacciagrande*

**Altitude:** *50 meters above the sea level*

**Exposure:** *south - west*

**Type of breeding:** *Guyot*

**Medium density per hectar:** *5.000 vines*

**Medium production per plant:** *1500 grams*

**Grounds:** *mostly sandy-muddy, skeletal soil*

**Grapes blend:** *Vermentino 100%*

**Harvesting time:** *from Sept. 1st to Sept. 10th.*

**Yield:** *Grape 7,5 tons/hectar; wine 50 hectolitres/hectar.*

**Vineyards:** *about 3 hectars*

**Medium annual production:** *about 30000 bottles*

**Steeping:** *in stainless steel on peels at very low temperature (0-5 C°) for about 24 hours.*

**Alcoholic fermentation:** *in stainless steel at controlled temperature (15-18° C) for 20 days.*

**Maturation:** *on noble sediments 4 months.*

**Refinement:** *1 month minimum in bottle.*

## ORGANOLEPTIC CHARACTERISTICS

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**Colour:** *yellow straw-coloured*

**Flavour:** *very intense with fruits notes like apple, white peach, citrus and aromatic herb*

**Taste:** *fine and elegant persistent on its fruity notes and very fresh..*

**Tips of the producer:** *for its characteristics and its freshness this wine goes well with first and second courses based on fish. Must be served at the temperature of 8-10° C.*

