

BORGOPIGNANO

THE TUSCAN HAVEN

Il Vignino 2018

Wine name	Il Vignino IGT Toscana Vermentino
Denomination	Tuscany Vermentino IGT
Grape vine	Vermentino 100%
Production	1.300 bottles
Origin	Borgo Pignano, Volterra (Tuscany)
Type of soil	Calcareous clay
Altitude	Average 500 m a.s.l.
Training system	Guyot
Plant density	5'000 plants/ha
Yield of grapes per hectare	70 q.li/ha
Harvest period	Third decade of September
Alcohol content	12,50 – 13,00 % vol.
pH	3,25 – 3,35
Total acidity	5,50 – 5,80 g/l
Sugar residue	1,00 – 1,50 g/l



Winemaking

Grapes are harvested by hand during the coolest hours of the morning when reach the right concentration and obtain a well-golden skin. Once arrived at the winery, it is immediately destemmed and softly pressed and then stored in thermo-conditioned stainless steel tanks. Fermentation is carried out at a maximum temperature of 14 ° C in order to obtain fresh and fruity aromas. After the alcoholic fermentation, wine stays in the steel tanks where it matures on the fine lees for about 3 months. This is followed by the assembly, stabilization and bottling operations carried out approximately 5 months after the harvest.

Tasting notes

The colour is straw yellow, tenuous and bright, with greenish reflections. The aromas are fruity with subtle notes of Golden Delicious apple, bergamot and papaya; slightly herbaceous with hints of sage leaves and an intense mineral character in the background. When you taste it, you feel freshness and acid component that stands out and enhance the pleasantness of this wine. On the final stage the flavour is balanced with fullness and roundness and completed by a marked "territorial" minerality.

Advice for service

Serving in a medium size glasses at a temperature around 9 - 10 °C.

Gastronomic combinations

Ideal with appetizers, such as cold cuts and cheeses, or any seafood menu.