

Name of Wine	Il Vignino IGT Toscana Vermentino Borgo Pignano ORGANIC
Denomination	Toscana Vermentino IGT BIOLOGICO
Variety	100% Vermentino
Production	2,000 bottles
Area of Origin	Borgo Pignano, Volterra, Tuscany
Soil Composition	clayey, rich in limestone
Average Altitude	500 masl
Training System	Guyot
Density	5,000 plants/ha
Yield per Hectare	70 q/ha
Harvest Period	end of September
Alcohol Content	12.50-13.00% vol.
Total Acidity	5.50-5.80 g/L
Residual Sugar	1.00-1.50 g/L



Vinification

The grapes are picked by hand during the cool hours of the morning when the grapes have reached perfect concentration and the skins are nice and golden. Once in the cellar, they are crushed and destemmed immediately followed by a soft pressing. The must is then put in stainless steel vats for 72 hours of decantation at 3°C. This is followed by racking and alcoholic fermentation at 15°C in order to obtain fresh and fruity aromas. After fermentation, the wine is stored in stainless steel where it stays on the fine lees at 10°C for about three months. This is followed by blending, stabilizing and bottling, 6 months after the harvest.

Tasting Notes

Color is straw yellow, delicate and bright with greenish highlights. The aromas are fruity with subtle varietal notes of Golden Delicious apple, bergamot, and papaya, slightly herbaceous with hints of sage leaves and with undertones of intense mineral character. On the palate, the freshness and the acidic component bring out the pleasantness of this wine, balanced in the finish by the fullness and roundness of the flavor and completed by a marked minerality, typical of the territory.

Serving Tips

Serve at 8°C in wine glasses with medium-sized bowls.

Food Wine Pairing

Pair with cheese and cold meats as starters in addition to any seafood dishes.