



L'IRACONDO

Bolgheri Vermentino

Bolgheri terroir features its elegance in white wine too. Vermentino finds in Bolgheri the perfect growing conditions: sunlight, sea breezes and mineral soils. A small percentage of Sauvignon Blanc certainly completes and enhance the final blend.

VITICULTURE

Grapes: Vermentino – Sauvignon Blanc

Location: Podere Sette, Loc. Greppi Cupi, Bolgheri

Exposition : East –West

Year of planting: 2012

Soil type: Sandy-clay and soil with rock fragments

Training system: Counter-espalier with guyot pruning

Density of implantation: 5.600 plants/ha

Yield per hectare: not more than 90 q.li per hectare

VINIFICATION AND AGEING

Fermentation: The grapes are softly pressed at low temperature. After a light cold decantation the must is fermented in stainless steel tanks at 15 degrees for 15/20 days. A small percentage of Vermentino grapes ferments on its skins

Ageing: The ageing process is for 3 months in stainless steel tanks, at the end of the 3-month ageing, wine is tasted and blended.

TASTING NOTE

The nose has a complex set of aromas flowers and fruits with white pulp. In the mouth it is elegant, soft and slightly structured. The finish is persistent and savory with a good freshness.

WINE PAIRING

Appetizer, seafood dish, chicken, with meat, Italian pizza, Mixed fried fish and vegetables

