



## LE GONNARE TOSCANA I.G.T. VERMENTINO

### GRAPES

100% Vermentino

### PRODUCTION AREA

The grapes for this wine come from the Bolgheri production area, more precisely from the Le Gonnare vineyard. This is situated at 50 m a.s.l. on sandy and clayey sedimentary soil with a northern exposure.

### VINIFICATION

The destemmed grapes are crushed and fermented in a temperature-controlled steel vat for 5-7 days until alcoholic fermentation is complete. Then the wine is racked off and cooled. Malolactic fermentation does not take place.

### AGEING

3-4 months in a ceramic container. It is filtered when bottled.

