



MONTERUFOLI



## **“PIAN DI SETA” VERMENTINO DI TOSCANA IGT**

*Toscana Indicazione Geografica Tipica*

**PRODUCTION AREA:** Monteverdi Marittimo (PI)

**GRAPES:** Vermentino

**VINIFICATION:** Pian di Seta Vermentino grapes come from vineyards selected for its soil and micro-climate, the grapes are manually harvested, destemmed, softly pressed and kept at a temperature of about 10° C where a short firm maceration takes place; the must is then transferred into stainless steel tanks where it starts the alcoholic fermentation at a temperature between 12° C and 14° C. After the fermentation the wine will proceed ageing on its own fine lees for 4 months

**TASTING NOTES:** nicely golden in color, it is sumptuous and with a strong mineral note at the palate. At the nose acacia flowers notes stand out follows by pleasant citrus feelings