



Vermentino Chardonnay

DENOMINATION Vermentino Chardonnay Toscana IGT

GRAPES Vermentino and Chardonnay

YIELD 70 q/ha

GROWING AREA The vineyards lie in the Montecchio area of Cortona, in Tuscany, at 270 metres.

TRAINING SYSTEM Spurred cordon at planting densities of 4- to 5,000 vines per hectare.

HARVEST PERIOD The grapes are picked by hand, after careful quality inspection, generally in mid-September.

VINIFICATION The clusters are gently pressed and the must gravity-settled for clarity. After inoculation with cultured yeasts, the must ferments for three weeks in large oak ovals, which increases the wine's complexity and structure.

MATURATION A minimum of 3 months in steel, with once-weekly bâtonnage of the fine lees, followed by a 45-day bottle-ageing.

SENSORY PROFILE Intense straw yellow, with gold highlights. A generous bouquet marries notes of Mediterranean hawthorn blossom and rosemary to crisper impressions, of mandarin orange and pencil lead. On the palate, it exhibits stylish grace and superb balance, concluding with a finish marked by ripe fruit and a tangy vein of mineral.

SERVING SUGGESTIONS Antipasti, lighter meats, dishes of fish and shellfish, and vegetarian first courses.

ALCOHOL 12.5%vol

SERVING TEMPERATURE 10-12°C

Dal Cero Family

- DAL 1934, VITICOLTORI -