

Azienda agricola Ceralti

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VERMENTINO D.O.C. BOLGHERI BIO ORGANIC

HARVEST : second week of september

GRAPE TYPE : Vermentino 100%

VINEYARD AND SOIL

CHARACTERISTICS :

Area : 1,2 ha.

Terroir: Cerreta / strada di Lamentrano

Exposition : north-south

Soil: sandy soil, only 1,2 km away from the see, in Podere Cerreta.

The Ph of the soil is alkaline due to the high content of see salt.

Growing style: cordon and guyot

Plant density: 6000 plants /ha

Yield per hectare: 90 q.li

VINIFICATION :

Manually harvested.

Criomaceration, smooth pressature.

Fermentation with controlled and very low temperature in steel wine vats for about 21 days.

No Malolactic fermentation

Aging sur lie for 3 months.

Elevage in bottle for 3 months

WINE CHARACTERISTICS:

Colour : Straw coloured yellow with green reflections

Aroma : fruity,lemon and orange notes,jasmine,anice with light green grass notes.

Flavour : fresh, well balanced, salty and mineral with a long aftertaste.

Alcohol content: 13 / 13.5

Temperature of Serve: 12°C

Total Sulphite 60 mgL

