

Terrablu

Appellation: IGT Toscana Vermentino

Grape varieties: Vermentino



THE VINEYARD

Altitude: 238m asl

Sun Exposure: North West-South East

Terrain: Pliocene clay with 40% clay fraction, alkaline pH rich in salts and minerals.

Growth system: guyot

VINIFICATION AND AGEING

Harvest: hand-made in small boxes with grape selection upon cutting.

Ageing: cold-maceration at 5° for about 12 hours, then softly pressed and fermented at 11° for about 30 days.

Frequent batonnages for 3/4 months in stainless steel vats.