

GROTTAIA

VERMENTINO TUSCANY IGT

A pure Vermentino from the sandy soils of the Le Bozze vineyard, the company cru closest to the sea. Variety expression, freshness and drinkability are the distinctive features of this wine also shown on the label where the floral motifs and colors of nature underline the close link with the Tuscan coast.

GRAPES

100% Vermentino

CLIMATE

The 2021 vintage was characterized by a moderately rainy winter with rather high temperatures, at least in the highs compared to seasonal averages. which therefore led to an early bud break. Spring has given us some sporadic rainy days between April and early May, rain that will reappear only in September. The summer was therefore hot and dry, which allowed an excellent healthiness of the vineyard ecosystem and an early harvest of great quality.

VINIFICATION

The grapes, harvested by hand in small 15 kg crates, were placed intact in the press where they underwent a soft pressing. The must obtained, transferred to stainless steel, underwent alcoholic fermentation at a controlled temperature of 12/14 ° C for two weeks.

MATURATION

Finally, the wine was aged on its own lees for a few months before bottling, which takes place in the spring following the harvest.



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