



TORRE A CONA

VERMENTINO 2022

MAREMMA TOSCANA D.O.C.



HARVEST 2022

The winter was characterized by normal temperatures and low rainfall, conditions that shaped almost all vegetative stages. The drought and prolonged unusual heat in May, June and July risked affecting the normal vegetative development of the vines. Fortunately, spring rains had built up good reserves of water and mineral nutrients that enabled the vines to resist the abnormal weather conditions. August was marked by milder temperatures and rainfall that did not cause any damage; on the contrary, it allowed the vines to resume their vegetative growth and complete the grape maturation process.

TASTING NOTES

The Vermentino appears with a yellow straw colour, luminous reflections, and light golden nuances. On the nose, the bouquet is clean and precise, revealing white pulp fruit, pear, citrus peel, delicate scents of acacia flowers, hawthorn, and nuances of straw and Mediterranean herbs. Elegant and fine, it has a delicate taste, soft and ripe fruit on the palate, well balanced by a pleasant savoury aftertaste and a lively fresh finish.

GRAPE VARIETES - 100% Vermentino

TOTAL BOTTLES PRODUCED - 2,000

HARVEST PERIOD - Mid - September

FERMENTATION - In stainless steel vats

FERMENTATION TEMPERATURE - 16° C / 61° F

FERMENTATION DURATION - 20 days

ALCOHOL - 13.0 % Vol.

SERVICE TEMPERATURE - 11° C / 52° F