



ANN 2021

Vernaccia Toscana IGT

Vintage notes: 2021 was characterised by a heavy frost on the night of April 7th, lot of rain during the spring and a very dry summer. Despite this there was a good flowering and fruit set. Our Vernaccia proved to be resistant to the torrid heat between the end of July and mid-August, showing a perfect veraison. Fortunately, the weather changed at the end of August: we had a little bit of rain, sun during the day and cold nights. All these elements led to a perfect ripening of the grapes.

Harvest: 20 September 2021.

Variety: 100% Vernaccia.

Vineyard: Marolli.

Vineyard density: 4.850 vines/hectare.

Vine age: 22 years.

Yield: 6.5 tonnes/hectare.

Fermentation: soft pressing and decantation in refrigerated stainless steel tank. Fermentation started with indigenous yeasts.

Bâttonage: every week from November until March.

Maturation: 6 months in stainless steel.

Fining: natural finings and clarification by gravity.

Alcohol level: 12% vol.

Production: 4.000 bottles.



suitable
for
vegans