PODERF

San Eristoforo

VIGNETI E CANTINA IN GAVORRANO MAREMMA TOSCANA



LUMINOSO 2024

Vermentino Maremma Toscana DOC

Vintage notes: the 2024 vintage will be etched in memory as one of resilience, determination, courage and adaptation. Relentless spring rains tested our resolve, followed by searing heat waves and unforgiving droughts in summer. Just as harvest approached, September unleashed sudden torrential downpours. Yet, we forged ahead, driven by the unwavering belief in our terroir's greatness, proving once again that true character is revealed in the face of adversity.

Harvest: 9 September 2024 (flower day).

Variety: 85% Vermentino, 15% Trebbiano.

Vineyard: Campo Vecchio, Solatio and Rigiolato.

Vineyard density: 2.450 vines/hectare.

Average age of the vines: 47 years.

Fertilizer: biodynamic composts.

Yield: 6 tonnes/hectare.

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

Bâttonage: every week from November until February.

Maturation: 6 months in stainless steel.

Fining: natural finings and clarification by gravity.

Alcohol level: 12% vol.

Production: 9.300 bottles.





