



PAGURO Bolgheri Vermentino DOC



GRAPES: Vermentino

DENSITY PER HECTARE: 5000 plants

YIELD PER HECTARE: 80 quintals

HARVESTING METHOD: hand picked using crates

VINIFICATION: the grapes are gently pressed and then naturally decanted for 24 hours at 10°C.

Alcoholic fermentation takes place for approximately 15 days in steel vats a controlled temperature which never exceeds 18°C.

Malolactic fermentation was not carried out.

AGEING: in steel vats until it is bottled

TASTING NOTES

Straw yellow colour.

Fresh notes of pear and exotic fruit on the nose.

Savoury character on the palate complemented by optimum acidity and minerality.