



TENUTA MARLIANA

Azienda biologica

VERMENTINO



DENOMINATION Toscana IGT

GRAPE TYPE 100% Vermentino

ELEVATION 100 meters above the sea level

TYPE OF SOIL Soil of marine origin, calcareous with a high presence of fossils and white shells that give elegance and complexity to the wines.

CLIMATE The western part of Chianti has a mild and dry climate thanks to the influence of the Mediterranean Sea.

EXPOSURE South-West

DENSITY 5000 vines/hectare

REARING SYSTEM VSP with Guyot method

YIELD 9 tons/hectare – 1.8 kg per plant

GRAPE HARVEST Second week of September, manual, in 15 kg boxes

FERMENTATION The whole bunches are delicately pressed with a pneumatic press. The must is kept in contact with the lees for a few days at a low temperature. Once naturally decanted, it is then separated from the coarse lees and fermented with 20% of the whole bunch in cement tanks, at a controlled temperature. Malolactic fermentation does not occur.

RIPENING The wine rests on the fine lees for a few months in cement tanks at controlled temperature, until bottling.

TASTING NOTE Pale-yellow colour. On the nose, elegant and vibrant with notes of white flowers, apple green, citrus and lemon peel aromas. On the palate, well balanced between acidity and structure, with a long pleasant mineral finish.

ORGANIC CERTIFICATION Tenuta Marliana is certified organic and our wines are produced from the grapes we grow in our own vineyards.

Tenuta Marliana

Via Torribina 73, 50050 Cerreto Guidi (Fi), Italia

mail: info@tenutamarliana.it Phone: 0571 991 399 website: www.tenutamarliana.it