**Valentina – IGT costa toscana Vermentino**

**Grape**

100% Vermentino

**Production**

**area** Suvereto (Livorno)

**Altitude**

100 meters above s.l.

**Type of soil**

Sand, clay and stone

**Training system**

Guyot and Spurred cordon

**Plantation density**

6.000 vine plants per hectare

**Serving temperature**

13° C – 55,4 ° F

**VINIFICATION TECHNIQUE**  
Criomaceration of the grape. Separation of the skins from the must. The alcoholic fermentation takes place in stainless steel tanks at controlled temperature. Then the wine ages for 6 months in the same tanks, and it matures for other 3 months in bottle.

**ORGANOLEPTIC CHARACTERISTICS**

***Colour:*** bright straw-yellow. ***Fragrance:*** wide, characterized by floral and fruity notes. ***Taste:*** good freshness and complex. Long persistence.