

LE GROTTINE Doc Bolgheri Vermentino

Grape variety: 100% Vermentino Vineyards: Felciaino 1986, Fondi 1986 First year of production: 2006

Soil composition: average texture with alluvial calcareous deposit

Average output per vine: 1200 g

Training system: horizontal spurred cordon, arched cane

Harvest time: the first half of September

Wine making: naturally conducted from grape's indigenous yeasts under control temperature of 16° in steel tank

Maturation: at least 5 months in stainless steel tank

Bottles production per year: about 10.000

Organoleptic features: fresh elegant wine with a great spiciness and minerality, it expresses the typical notes of sage and acacia flowers which are characteristic of the grape variety Vermentino

