



## LEONARDO VERMENTINO

*Toscana Indicazione Geografica Tipica*

**Area of production:** The vineyards of Cantine Leonardo da Vinci growers.

**Grapes:** Vermentino 100%.

**Vinification and maturation:** Vinification of the ripe grapes, which are manually picked up. Soft crushing and pressing, using a technique called semi-reduction (absence or very low content of oxygen). Clear must is obtained by cold settling for 24 hours. Fermentation takes place at a controlled temperature of 16-18°, helped by the cold technology, in order to maintain the aromatic varietal fragrance. Ageing till January/February in temperature-controlled tanks.

**Tasting notes:** Straw-yellow in colour, on the nose it is characterized by fragrant and balanced blossom hints, intense aromas of varietal origin like elderflower. Ageing will underline flint. Rich, full and rounded in the mouth, savoury, fairly acid, reliable and long-living, balanced.

