



TENUTA
LE COLONNE

VERMENTINO COSTA TOSCANA IGT 2023



In the glass it has a straw-yellow, almost golden color, extremely bright. The nose develops notes of lemon and green apple with traces of mint and sage. In the mouth it is lively, savory with a distinct acidity, which contributes to a fresh and persistent palate.

GENERAL INFORMATION

Variety: 100% Vermentino

Alcohol: 12,5% Vol

IN THE VINEYARDS

Altitude: 15 m a.s.l.

Exposition: west

Soil composition: sandy river sediments

WINEMAKING PROCESS

Vinification: traditional cold white vinification methods. Soft, delicate pressing

Fermentation: in stainless steel vats at a controlled temperature of 18°C for about 12 days

Aging: in stainless steel vats for 3 month