



TENUTA  
LE COLONNE

## VERMENTINO COSTA TOSCANA IGT 2024



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