



**fabio motta**

## Toscana Vermentino IGT

### *Le Gonnare*

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**APPELLATION:** Toscana Vermentino I.G.T.

**GRAPE:** 100% Vermentino

**VINEYARD EXPOSURE:** North, 50 metres a.s.l

**SOIL COMPOSITION:** Sandy - sedimentary clay

**HARVEST:** By hand into small crates

**HARVESTING PERIOD:** Mid-September

**TRAINING SYSTEM:** Guyot

**VINIFICATION AND AGEING:** The destemmed grapes are crushed and fermented in temperature-controlled concrete or steel tanks at 20 °C for 5-7 days, until alcoholic fermentation is complete. Malo-lactic fermentation does not take place. The wine then ages for 6-8 months in 16 hl ceramic amphorae, followed by a period of bottle ageing

**COLOUR:** Golden yellow

**BOUQUET:** Broom and frangipane, Mediterranean scrub and aromatic herbs such as thyme, sage, fresh oregano. Hints of lemon, Williams pear, white peach and fresh almond follow

**PALATE:** Fresh and lively, with a citrusy, mineral centre. The finish is savoury and persistent with a hint of almond

**ALCOHOL CONTENT:** 12.5%

**BOTTLE:** Borgognotta

**SERVING TEMPERATURE:** 10°C

**GASTRONOMIC PAIRINGS:** Spaghetti with clams and wild asparagus, chicken curry



[www.cantinafabiomotta.it](http://www.cantinafabiomotta.it)



**AGRICOLE GUSSALLI BERETTA**