



ELBA VERMENTINO TRASASSI

GRAPES: 100% VERMENTINO

TRAINING SYSTEM: SPUR CORDON

PLANTAGE: 220X0.80 (5500 STEMS / HA)

AVERAGE PRODUCTION PER PLANT: 1 KG

MAXIMUM YIELD: 90 QL / HA, MAXIMUM YIELD IN WINE 70%

SOIL: STONY, MEDIUM MIXED WITH A PREVALENCE OF CLAY,
RICH IN SCHELETRO

VINIFICATION: THE SKINS ARE PRESSED IN SOFT PROCESSING
CYCLES.

THE MUST OBTAINED IS FERMENTED IN STEEL TANKS WITH
CONTROLLED TEMPERATURE (15/18 °)

ANNUAL PRODUCTION: ABOUT 6,000 BOTTLES OF 750 ML



ORGANOLEPTIC CHARACTERISTICS

COLOR: STRAW YELLOW WITH GREENISH TINTS, AND A DELICATE PERFUME OF WHITE FLOWERS

TASTE: DRY AND SLIGHTLY BITTER, A CHARACTERISTIC THAT WANES WITH TIME.

PRODUCER'S ADVICE: WE RECOMMEND IT TO ACCOMPANY SIMPLE, BAKED OR BOILED FISH DISHES, MOLLUSKS, AND CRUSTACEANS. ALSO RECOMMENDED WITH FRESH CHEESES AND WHITE MEATS.

SERVING TEMPERATURE: 8/10 °