

DUELUGLIO

TOSCANA Indicazione Geografica Tipica



VINTAGE: 2018

GRAPES VARIETIES: 100% Vermentino

VINEYARDS SURFACE: 4 hectares (9.8 acres)

PRODUCTION PLACE: the township of Orbetello in the Tuscan - Maremma

YEAR OF PLANTING: 2005

EXPOSURE: Southwest

ALTITUDE: 70 meters (230 feet) above sea level

SOIL: sand and clay with a significant presence of stones

MICROCLIMATE: warm, dry and mild climate, with remarkable difference in temperature between night and day in the summer season

PLANTING DENSITY: 5600 vines per hectare (2240 per acre)

TRAINING SYSTEM: Cordon de Royat

HARVEST DATE: September

HARVESTING: hand picked into slatted packing cases

YIELD PER HECTARE: 7.7 tons

VINIFICATION AND AGEING: after fermentation, the wine aged for about 5 months in stainless steel tanks.

FERMENTATION: in stainless steel tanks

FERMENTATION TEMPERATURE: 18° Centigrade (64.4° Fahrenheit)

FERMENTATION LENGTH: 7 days

SKIN CONTACT: 12 hours of cryo-maceration before the start of fermentation

AGING: in stainless steel tanks for 6 months

BOTTLING: March

PRODUCTION: 750 ML bottles

ALCOHOL BY VOLUME: 13%

DESCRIPTION: Inspired by long-lived Rieslings, this mineral dominant Vermentino sings of its coastal origins with a palate of iodine, salty minerality alongside floral fruit, orange blossom, wisteria leaf and lemongrass. Made in stainless steel from beginning to end, this fresh, well balanced wine goes well with light fish dishes but is equally at home toasting the sunset as an aperitif.

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GPS COORDINATE: 42°26'51.0"N 11°19'23.6"E

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