



CASTELLO DI
MELETO

Dal 1256

VERMENTINO

Toscana

IGT



Varietal: *100% Vermentino*

Alcohol: *13.0%*

Vineyard: *S. Piero, between 360 and 420 meters above sea level*

Vinification: *The grapes are harvested in small containers to minimize breakage while they are transported to the winery. The crushed grapes are destemmed, cooled and transferred into the tanks where they macerate for a few hours. The must is separated from the skins, and undergoes cold static clarification. The clearest part obtained is then sent for fermentation in stainless steel tanks at controlled temperatures of up to a maximum of 17 °C.*

Aging: *The refinement is done in stainless steel for about 4 months.*

Tasting notes: *Yellow with greenish hues, hints of citrus, fresh and slightly tangy. Good persistence combined with a pleasant, mineral finish.*

Serving temperature: *10°-12°*