Don Leo

D.O.C. TUSCAN MAREMMA VERMENTINO SUPERIORE

Alcohol 13,5%/14,0% - Total acidity 5.7 g / l - Dry extract 23 g / l



Production Area

Pepi Lignan

PEPI LIGNANA

DONLEO

VERMENTINO

SUPERIORE

Tuscan Maremma.

Fattoria il Casalone. Orbetello Scalo, Grosseto.

Vineyard and Surface Plots

The farm has an extension of 300 hectares of land of which 20 has dedicated to a high quality wine production.

Of these 20 hectares, 8 are dedicated to Vermentino grapes and the remaining 12 hectares are cultivated with Sangiovese, Cabernet Franc, Cabernet Sauvignon, Petit Verdot and Viognier.

Type of Land and Exposure

Loamy and sandy soils with a clayey texture with exposure to southwest at 20 m above sea level. The proximity to the sea and the reliefs a protection allow a mild climate in winter and dry in summer.

Training system and plant density

The vines have a planting spacing of 2.20 x 0.80 meters and a high density of 5,680 vines per hectare. The training system is by means of a cordon rammed with 4 fruiting buds per plant.

Grapes and Vineyard

Vermentino 100%.

Yield 80 ql/ha, from a particular vineyard and clone dedicated to Vermentino Superiore. Manual harvest. Harvest period end of August.

Vinification

Gentle squeezing in the absence of oxygen.

The must is cooled and praised. Fermentation lasts 20 days at 14 ° C.

Aged for 7 months with lees noble, following refinement in the bottle.

Production

Bordeaux bottle. Boxes of 6 bottles. Number of bottles produced 3.000 / 5.000. Bottle size: 0.75 l



Tasting

Shining pure gold color. Intense and complex aromatic opening on the nose, with scents of pineapple, ripe apricot and honey, accompanied by memories of yellow flowers and white pepper, on a breath of sweet spices and mineral notes. Mouth of great personality, elegantly full-bodied, fresh and well-flavored, of refined persistence.

Service

Serve at 12 -14 ° C.

It goes very well with seafood first courses, risottos, soups, roast white meats, fish and mature cheeses.

