

# LE VEDUTE DELLA GHERARDESCA

## VERMENTINO TOSCANA IGT - 2023

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### 100% VERMENTINO

Le Vedute: named "the views" because the Castle of Castagneto Carducci opens onto landscapes of woods, vineyards and the sea in the distance. A Vermentino capable of immediately surprising, but also of being remembered.

The grapes come from Cerreto Guidi, specifically from Fattoria Montalbano. An excellent area for whites and rosés, it is characterized by sea breezes coming up from the river Arno and a good range of day- to night-time temperatures.

### HARVEST, WINEMAKING AND AGING

The grapes are harvested during the first third of September, when fully ripe. They undergo soft crushing and pressing through pneumatic presses. Fermentation takes place at a controlled temperature (16-18°). Selected yeasts are used. Malolactic fermentation is stopped by the use of cold temperatures. Storage is carried out at a temperature between 8 and 12°C.

Aging takes place in steel until bottling.

Bottle aging lasts at least one month.

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### TASTING NOTES

The color is bright straw yellow, with golden highlights.

The nose is rich and mineral-like, with hints of apricot and grapefruit, sage, and flint.

Notes of hydrocarbons and honey will emerge as it ages and evolves.

On the palate, the savory-tanginess and liveliness are supported by a good structure.

**Alcohol content: 13.00% Vol.**

# DELLA GHERARDESCA

