



CONTE DI CASTIGNANO

MAREMMA TOSCANA DOC VERMENTINO 2024



Name and appellation:

Maremma Toscana DOC Vermentino - Conte di Castignano

Grape varieties:

100% Vermentino.

Geographical origin: our vineyards, located in the Grosseto province, inland near the Etruscan town of Vetulonia, lie within the territory of the Maremma Toscana appellation. The innermost position in the Baroncio Valley mitigates the summer heat, ensuring a cool microclimate even during the hottest periods. The soils, predominantly sandy-clayey, provide an ideal environment for growing Vermentino, and ensure the production of very fresh and elegant wines.

Training system: Guyot and spurred cordon.

Planted: 2014.

Density: 6.000 vines per hectare.

Yield: 1.7 kg per vine.

Harvest: manual, with scrupulous selection of the clusters.

Vinification: the destemmed grapes are crushed with light breaking of the berry and sent to the press for reduction pressing, which preserves the aromatic potential to the fullest. The cleaned must is sent to stainless steel tanks for fermentation, carried out at an average temperature of 14/18 °C.

Refinement: when fermentation is over, the wine is kept "sur lies" for about 6 months before bottling. It is generally bottled in the month of March following the harvest.

Tasting notes: a lively, crisp wine that fully expresses the distinctive scents of the Mediterranean scrub. The nose beautifully displays notes of citrus, peach, and yellow flowers, while the flavor features a marked acidity and distinct freshness, with an intense, savory finish.

Suggested pairings: ideal as an apéritif and served with fish or seafood dishes, such as seafood crudités, octopus salad, or tuna fish tataki. Excellent with white meat, such as grilled chicken with crispy vegetables or pan-seared rabbit with fresh tomato and black olives. Also very good with fresh cheese.



Aging capacity:

it expresses itself best if consumed within 3 years of the harvest



Serving temperature:

6°C in summer, 8°C in winter.



White



750 ml



12,5%