



# GROTTAIA

2020

## TOSCANA VERMENTINO

INDICAZIONE GEOGRAFICA TIPICA

### GRAPES

Vermentino 100%

### GROWING YEAR

The 2020 growing year opened to a relatively mild winter but with unexpected drops in temperature. Warm, dry days in spring favoured a rapid budbreak, and generous groundwater reserves kept the vines well supplied throughout the summer. Significant day-night temperature differentials in August encouraged a fine ripening process, while rains at the end of the month and consequently lower temperatures re-balanced the vines' water supply. The harvest started during the first days of September.

### VINIFICATION

The clusters were hand-picked into 12kg crates and then placed whole into the presses and pressed gently. The must fermented in steel for two weeks at 12-14°C, then the wine matured sur lie for some months before bottling, which took place in the spring following harvest.

### SENSORY PROFILE

Appearing a straw yellow, it releases a fresh, crisp bouquet fragrant with pineapple and white peach enlivened by spring blossoms, in particular hawthorn. Impressions of mineral and a tangy vein of acidity drive through to a velvety finish supported by a well-balanced acidity.

### SERVING SUGGESTIONS

It is at its best with fish, poultry, and veal, soft cheeses, and raw vegetable assortments. It makes an ideal aperitif.

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