



Melacce 2015

A wine produced from new vineyards at 300 m asl where the soil is characterized by fractured sandstone. The climatic and territorial exposure is excellent for the selected type of grapevine. Vinification in stainless steel vats at low temperatures to better preserve the varietal aromatic expression. On the lees for three months. Bottle refinement for two months.

Appellation:	Montecucco Vermentino DOC
Composition:	vermentino 100%
Alcohol:	13,5% vol.
Colour:	Straw yellow
Production:	75.000 bottles.

The seasonal trend of August, with some well-distributed rainfalls and extreme temperature changes, has strongly favoured the aromatic maturation of Vermentino. The sunny days of September have also helped to strengthen the fragrance of the grapes. The harvest took place from the 9th to 17th of September. The wine has intense varietal aroma. The taste is fruity, balanced, with good length and a pleasant minerality.

Goes well with all fish preparations, particularly with antipasti, ideal as aperitif.

