

CHIARANOTTE

VERMENTINO MONTECUCCO DOC




TENUTA
RIBUSIERI
Cinigiano - Toscana

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VERMENTINO MONTECUCCO DOC

Denomination: Montecucco Vermentino DOC

Terrain: The vineyard was planted in 2006 on a clay loam, facing south-west at 160 meters above sea level.

Cultivation method: this vineyard has about 5,000 plants per hectare and is grown using guyot pruned vines with the amount of buds ranging from 8 to 10 per plant.

Grape variety: Vermentino 100%

Yield: 8.000 kg

Harvest: generally occurs in the 1st or 2nd week of September when the pre-established qualities for this type of wine are reached. The grapes are harvested strictly by hand and placed in crates in order to preserve their maximum integrity upon arrival to the winery.

Vinification: de-stemmed grapes are pressed with the aid of a pneumatic press. Fermentation begins with estate-selected yeasts. The obtained must ferments at a controlled temperature of 16 ° C in steel tanks.

Ageing: the obtained wine remains in steel tanks. After the first racking, it continues its stay on the noble lees, if the vintage is propitious and considered of high quality. The fine lees' suspension in the wine, for a specific and constantly monitored period, gives complexity to the wine.

Refining: 3 months in the bottle

Tasting Notes: It has a pale yellow color with greenish hues, the scent reveals Mediterranean and floral notes. The palate shows a good sapidity and a persistent and smooth freshness.