



CAMIGLIANO

Bianco delle Crete IGT Vermentino

Sheet vintage 2018 BIO

Indicazione geografica tipica

DESCRIPTION

SHEET VINTAGE 2018 BIO

CLIMATE : The 2018 vintage in Camigliano was characterized by a spring with precipitations higher than normal (which helped to rebalance the water reserves of the land, after last year's drought). This condition, in consideration of the biological regime, has engaged us considerably both from mechanical operations (weed containment on the ground) and vegetation management. The phenological phases (budding, flowering and setting) had a fairly regular course, producing therefore a good production, with a much higher bunch weight than last year. During the harvest period the weather conditions were very good and the grape harvest returned to a more traditional timing. The products, as soon as the racking is completed, result in a very intense color shade, of sustained gradations, but with high acidity values.

HARVEST : end of August

GRAPE: 100% vermentino

VINIFICATION: Soft pressing, racking, fermentation in temperature-controlled stainless steel vats no higher than 16°C

PRODUCTION: 15.000 bottles

ANALYSIS: Alcool svolto(%): 12,50, Acidità totale (g/lt.): 5,70, Acidità volatile (g/lt.): 0,35, SO2 Libera (mg/lt.): 30, SO2 Totale (mg/lt.): 98, pH: 3,30

DESCRIPTION: Very pleasant and drinkable; presents freshness, softness and good nose-palate length

GASTRONOMIC ACCOMPANIMENTS: Ideal for aperitif or paired with starters, fresh cheese, light salami in addition to fish and shellfish. Also excellent with rise, eggs, and white meat



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