



ANALYSI SO2 Libe DESCRIF nose-pala BIANCO DELLE CRETE MUNICIPAL CRETE GASTRO Cheese, I

Bianco delle Crete IGT Vermentino Sheet vintage 2019 BIO

Indicazione geografica tipica

DESCRIPTION

SHEET VINTAGE 2019 BIO

CLIMATE : the 2019 vintage , in one word, is memorable for the extraordinary quality of the product. The seasonal trend has been of great help to us, with spring rains that have allowed the creation of important water reserves in the soil, suitable for facing a moderately hot summer and characterized by reduced rainfall. The climate, in the first half of the year, was more rigid and humid, and slightly delayed the vegetative cycle of the vine. The summer was hot but fairly regular, with no particular heat peaks or abundant rainfall. The month of September was characterized by fantastic weather, mild temperatures and large temperature fluctuations, little rainfall, which allowed the perfect phenolic ripening of the grapes. This produced slow fermentations, during which there was a large extraction of color, with very good acidity, integrated with an important polyphenolic component, ensuring complexity. The Brunellis present very balanced analytical data with peaks in value relating to anthocyanins and polyphenols. In general, all are very complex, large, with the structure that does not dominate the balance, and where the acidity is marked, despite a not low alcoholic component. This is mainly due to the perfect ripening conditions of the grapes that arrive in the cellar

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(%): 12,70, Acidità totale (g/lt.): 5,50, Acidità volatile (g/lt.):0,4, SO2 Libera (mg/lt.): 33, SO2 Totale (mg/lt.): 101, 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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