



CAMILGLIANO

Bianco delle Crete IGT Vermentino

Sheet vintage 2021 BIO

Indicazione geografica tipica

DESCRIPTION

SHEET VINTAGE 2021 BIO

CLIMATE : The 2021 vintage began with excellent climatic conditions and water resources for the summer.

In April there was an anomalous and late frost which affected the quantity of the grapes, but then the spring was balanced, with the right rainfall alternating with days of intense sunshine.

After a rather hot summer, in the second fortnight of August there were 2 rainy events that gave breath and water reserves to the grapes for a balanced ripening.

The low quantity had a positive effect on the quality of the grapes that arrived at the harvest with a perfect degree of ripeness, a concentration of polyphenols and an excellent component of finesse.

The aromas are intense and the tannins elegant. As often happens when the climatic conditions are difficult, the human factor is essential, and the attention in the vineyard is reflected in the products obtained.

The 2021 vintage will be characterized over time by the balance of the wines and their predisposition to aging.

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(%): 13,50, Acidità totale (g/l.): 5,80, Acidità volatile (g/l.): 0,35, SO2 Libera (mg/l.): 33, SO2 Totale (mg/l.): 103, pH: 3,3

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

