# LEOPOLDINO

#### D.O.C. TUSCAN MAREMMA VERMENTINO

Alcohol 13,0%/14,0% - Total acidity  $5.5~\mathrm{g}$  / l - Dry extract  $21~\mathrm{g}$  / l



#### Zona di Produzione

Tuscan Maremma.

Fattoria il Casalone. Orbetello Scalo, Grosseto.

#### Vineyard and Surface Plots

The farm has an extension of 300 hectares of land of which 16 has dedicated to a high quality wine production.

Of these 16 hectares, 6 are dedicated to Vermentino and Viognier grapes and the remaining 10 hectares are cultivated with Sangiovese, Cabernet Franc, Cabernet Sauvignon and Petit Verdot.

## Type of Land and Exposure

Loamy and sandy soils with a clayey texture with exposure to southwest at 20 m above sea level. The proximity to the sea and the reliefs a protection allow a mild climate in winter and dry in summer.

# Training system and plant density

The vines have a planting spacing of  $2.20 \times 0.80$  meters and a high density of 5,680 vines per hectare. The training system is by means of a cordon rammed with 4 fruiting buds per plant.

### Grapes and Vineyard

Vermentino 85%, Viognier 15%. Yield 80 quintals per hectare. Manual harvest. Harvest period end of August.

#### Vinification

PEPI LIGNANA

FATTORIA IL CASALONE

LEOPOLDINO

VERMENTINO

Gentle squeezing in the absence of oxygen.

The must is cooled and praised. Fermentation lasts 20 days at 14 ° C.
Aged for 7 months with lees

noble, following refinement in the bottle.

#### Production

Bordeaux bottle.
Boxes of 6 bottles.
Number of bottles produced
35,000 / 40,000.
Bottle size: 0.75 l

#### **Tasting**

Bright straw yellow with sparkles green, has an inviting nose and intense peach, apricot, golden apples, floral caress, embellished with iodized touch. Freshness is the first stimulus gustatory, which radiates a rich, soft and full-bodied mouth tasty flavor.

#### Service

Serve at 8 -10 ° C. It accompanies very well first courses from the cuisine of sea, white meats, fish, crustaceans and molluscs, omelettes and Pecorino.



