



CECCHI

La Mora Vermentino



Appellation: Maremma Toscana D.O.C.
Area of production: Tuscan Maremma
Harvest / Vintage: 2018
Number of bottles produced: 200.000

Grapes variety: Vermentino, and other white grape varieties
Altitude: 150 mt above sea level
Soil Composition: Sandstone rich in decomposing rock
Tonnes of grape per hectare: 8 Tonnes
Plant per hectare: 5500
Pruning technique: Guyot

Vinification: traditional in temperature-controlled off skin
Method of fermentation: small and medium stainless steel tank
Fermentation temperature: 15° C
Length of Fermentation and Maceration: 15 days
Ageing: minimum 2 months in bottle

Service temperature: 10° - 12° C
Alcoholic content 12,5 % vol

Tasting notes: It is produced with Vermentino grapes grown by Cecchi along the coast of warm and sunny Tuscany. Overall a pleasant wine, which draws its characteristic by varietal. La Mora Vermentino expresses unmistakable hints of succulent tropical fruits, mature pulp and a fresh and fragrant style, with a pleasant minerality.

Serve with: perfect as an aperitif, good with seafood and rice

Cecchi

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