



CAMIGLIANO

Gamal IGT Vermentino Sheet Vintage 2016

Indicazione geografica tipica



DESCRIPTION

SHEET VINTAGE 2016

CLIMATE : After a rainy spring, the autumn was very hot during the day and cool at night, an excursion that made the grapes particularly rich in acidity, color and perfumes. The harvest was perfect, one of the most beautiful in recent years. In May and June the weather was cool, with good rainfall, while in summer the heat was balanced, not excessive

HARVEST: last week of August

GRAPE: 100% vermentino

VINIFICATION: Soft pressing, racking, fermentation in temperature-controlled stainless steel vats at 16°-18°C for 2-3 weeks

PRODUCTION: 8.000 bottles

ANALYSIS: Alcool svolto(%): 13,00, Acidità totale (g/l.): 5,4, Acidità volatile (g/l.):0,36, SO2 Libera (mg/l.): 44, SO2 Totale (mg/l.): 116, pH: 3,26

DESCRIPTION: a Vermentino from Tuscan lands with the sunny and ventilated Mediterranean climate to create a fresh, aromatic, fruity, soft wine with a slightly bitter finish

GASTRONOMIC ACCOMPANIMENTS: fish and other seafood dishes



Reviews and valutations



It is a great satisfaction to reach an excellent position in the land of Sardinia where the majority of selected Vermentino were Sardinians.

CONCORSO NAZIONALE

VERMENTINO TENUTO A MONTI

PRESSO L'ENOFORUM 27 E 28 OTTOBRE 2017

MEDAGLIA DI BRONZO

Bronzo

