



CAMIGLIANO

Gamal IGT Vermentino Sheet vintage 2018 BIO

Indicazione geografica tipica

DESCRIPTION

SHEET VINTAGE 2018 BIO

CLIMATE : The 2018 vintage in Camigliano was characterized by a spring with precipitations higher than normal (which helped to rebalance the water reserves of the land, after last year's drought). This condition, in consideration of the biological regime, has engaged us considerably both from mechanical operations (weed containment on the ground) and vegetation management. The phenological phases (budding, flowering and setting) had a fairly regular course, producing therefore a good production, with a much higher bunch weight than last year. During the harvest period the weather conditions were very good and the grape harvest returned to a more traditional timing. The products, as soon as the racking is completed, result in a very intense color shade, of sustained gradations, but with high acidity values.

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: 5.000 bottles

ANALYSIS: Alcool svolto(%): 12,80, Acidità totale (g/l.): 5,5, Acidità volatile (g/l.):0,40, SO2 Libera (mg/l.): 28, SO2 Totale (mg/l.): 110, pH: 3,25

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



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