



CAMIGLIANO

Gamal 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: : 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(%): 13,1, Acidità totale (g/lt.): 6,1, Acidità volatile (g/lt.):0,4, SO2 Libera (mg/lt.): 34, SO2 Totale (mg/lt.): 95, pH: 3,2

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

falstaff

Pale straw yellow with silver reflections. On the nose, hints of green apple and some jasmine flowers. Lively entry, but otherwise rather tight in the drink, with a pleasant acidity, juicy and slightly salty in the finish.

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