

Antonio Camillo Vermentino

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Italy - Toscana - Toscana IGT

The freshness that is obtained from the deep soils of Pitigliano, joins the minerality obtained from the stony soils of Manciano; the different origins of the grapes determine an unusual complexity for a Vermentino from Maremma. White fruit and minerality smells; linear mouth, sapid, refreshing.

RS: TA: 4.9 g/L

Specifications

Appellation	Toscana IGT
Wine Type	White
Varietals	100% Vermentino
Age of Vines	6 years old and 20 years old.
Agricultural Practices	Organic
Soil type	a mix of clay soil with a good presence of fossils (Manciano) and tufaceous soil with volcanic origin (Pitigliano).
Vinification	No irrigation. The harvest is by hand, without sorting table upon arrival, we made the selection during the harvest. The grapes go to the tank destemmed. 30% of the grapes stay on skins for 9 days at a controlled temperature of 22-24°C, the other 70% is in white vinified. spontaneous fermentation, ml fermentation. pump over during the maceration. one racking every 40 days, 3 racking in total during the aging. Aging 4-8 months in cement tanks, 1 month aging in bottle.
Production	2,000 (9-liter cases)
Pairings	Aperitif, spaghetti with seafood, baked fish, white meat.

