

CODICE V
2018

The result of an advanced research project, produced using Vermentino clones originating from Corse, Codice V embodies the most unique characters of the Vermentino grape from the Tirreanean coast; Vermentino's code according to Mazzei.

Appellation:	Vermentino Maremma Toscana DOC
Winery:	Belguardo
Winery location:	Loc. Montebottigli - Commune of Grosseto
Grape varieties:	Vermentino
Alcohol:	12,50% vol.
Total acidity:	5,90‰
Vineyards location:	30-50 m (98-165 ft) a.s.l.; S-SW exp.
Soil:	Soft and sandy, mainly Sandstone
Training system:	Guyot
Nr. of vines per hectare:	6,600
Harvest:	Hand picked September 21st
Fermentation temperature:	At low temperature (16°C) for 30 days
Fermentation:	30% of the grapes, 4 months skin maceration; 20% of the grapes, fermentation and ageing on the lees in amphora for 4 months
Bottling:	April 2019
Available on the market:	June 2019
Production:	10,800 bottles
Formats:	750 ml - 1,5 lt - 3 lt
First vintage:	2011
Key descriptors:	Sunny, very savory, mineral, with a muscular structure and a pleasant bitter finish, typical of the varietal.
Food pairing:	Fish and white meat savory dishes, risotto, porcini mushrooms



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