



TENUTA  
MONTECCHIESI  
CORTONA



## Vermentino Chardonnay Toscana IGT 2022

<b>Grapes:</b>	60% Vermentino and 40% Chardonnay
<b>Region:</b>	Tuscany
<b>Vineyard Location:</b>	The vineyards lie in the Montecchio area of Cortona, in Tuscany
<b>Altitude:</b>	270 meters above sea level
<b>Soil:</b>	Clay and rock
<b>Vine Training:</b>	Spurred cordon
<b>Time of Harvest:</b>	Mid-September
<b>Vine Density:</b>	4,000-5,000 vines/ha
<b>Total Production:</b>	80,000 bottles
<b>Vinification Process:</b>	The clusters hand-harvested before gentle pressing. The must uses gravity-settling for clarity. After inoculation with cultured yeasts, the must ferments in temperature controlled stainless-steel tanks.
<b>Aging Process:</b>	The wine ages a minimum of three months in steel, with bâtonnage of the fine lees once per week, then aging in the bottle for a minimum of 45 days.
<b>Alcohol Content:</b>	13.00%
<b>Tasting Notes:</b>	Intense straw yellow, with gold highlights. A generous bouquet marries notes of Mediterranean hawthorn blossom and rosemary to crisper impressions of mandarin orange and pencil lead. On the palate, it exhibits stylish grace and superb balance, concluding with a finish marked by ripe fruit and a tangy vein of mineral.
<b>Bottled:</b>	Winter
<b>Closure:</b>	Cork
<b>Food/Menu Pairing:</b>	Antipasti, lighter meats, dishes of fish and shellfish, and vegetarian first courses.

Vegan Friendly, Not Certified