

PODERE MARELLA



Organic Wines and Country Retreat since 1974

Fiammetta Vermentino



Appellation	IGT Umbria
Grape varieties	100% Vermentino
Vintage	2019
Area of production	Lake Trasimeno, Castiglione del Lago, Perugia
Type of soil	Clay, Sand, Silt
Average vine age	15 years
Vines per hectare	4000
Yield per hectare (Kg/ha)	8000
Altitude	300 masl
Certifications	Organic Bioagricert
Winemaking	The grapes are hand harvested in small crates and taken to the winery where they go through a crusher-destemmer and are subsequently gently pressed in a mechanical press
Fermentation	20 days at 18-20 °C in steel vats
Malolactic Fermentation	No
Ageing	6 months in steel vats and 2 months in the bottle
Yeast	Certified organic French yeasts
Enologists	Jean Natoli and Guido Beltrami
Agronomist	Gwenael Thomas
Alcohol	13,5% vol
Residual Sugar	< 1
Acidity (g/l)	3,22 H2SO4
Ph	3,42
Total SO2	75
Grape to wine ratio	70%
Number of bottles	872
Bottle type	Bordolaise
Stopper	Cork
Tasting notes	
Colour	Pale yellow with greenish overtones
Aroma	Notes of pear, verbena leaves, grapefruit and white pepper
Flavour	Joyful in the mouth with an ample ending
Food pairing	Aperitif, fish-based dishes
Temperatura di servizio	8-10 °C