

Fiammetta

Vermentino



Appellation	IGT Umbria
Grape varieties	Vermentino, Grechetto
Vintage	2023
Area of production	Castiglione del Lago, Perugia
Type of soil	Clay, Sand, Silt
Average vine age	18 years
Vines per hectare	4630
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 minimum 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 g/l
Acidity (g/l)	3,27 H ₂ SO ₄
Ph	3,47
Total SO₂	95 mg/l
Number of bottles	1400
Bottle type	Bordelaise
Stopper	Diam
Tasting notes	Bright yellow with golden overtones
Colour	Notes of candied citrus fruits and lime blossom
Aroma	Full mouth with a good structure
Flavour	
Food pairing	Aperitif, fish-based dishes