

PODERE



MARELLA

*Organic Wines and Country Retreat since 1974*

## Fiammetta Vermentino



<b>Appellation</b>	IGT Umbria
<b>Grape varieties</b>	Vermentino, Grechetto
<b>Vintage</b>	2023
<b>Area of production</b>	Castiglione del Lago, Perugia
<b>Type of soil</b>	Clay, Sand, Silt
<b>Average vine age</b>	18 years
<b>Vines per hectare</b>	4630
<b>Yield per hectare (Kg/ha)</b>	8000
<b>Altitude</b>	300 masl
<b>Certifications</b>	Organic Bioagricert
<b>Winemaking</b>	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
<b>Fermentation</b>	20 days at 18-20 °C in steel vats
<b>Malolactic Fermentation</b>	No
<b>Ageing</b>	6 months in steel vats and minimum 2 months in the bottle
<b>Yeast</b>	Certified organic French yeasts
<b>Enologists</b>	Jean Natoli and Guido Beltrami
<b>Agronomist</b>	Gwenael Thomas
<b>Alcohol</b>	13,5% vol
<b>Residual Sugar</b>	< 1 g/l
<b>Acidity (g/l)</b>	3,27 H2SO4
<b>Ph</b>	3,47
<b>Total SO2</b>	95 mg/l
<b>Number of bottles</b>	1400
<b>Bottle type</b>	Bordelaise
<b>Stopper</b>	Diam
<b>Tasting notes</b>	
<b>Colour</b>	Bright yellow with golden overtones
<b>Aroma</b>	Notes of candied citrus fruits and lime blossom
<b>Flavour</b>	Full mouth with a good structure
<b>Food pairing</b>	Aperitif, fish-based dishes