La Pieve

# LA PIEVE BIANCO LUNA VERMENTINO SUPERIORE MAREMMA TOSCANA DOC BIOLOGICO

**DENOMINATION:** "LA PIEVE BIANCO LUNA" VERMENTINO SUPERIORE MAREMMA TOSCANA DOC BIOLOGICO
**GRAPES:** 100 % VERMENTINO
**YEAR VINEYARDS PLANTED:** APRIL 2007
**TYPE OF SOIL:** CALCAREOUS CLAY SOIL, SKELETON-RICH WITH PARENTAL ROCK LAYER AND MINERAL SALTS
**EXPOSURE:** SOUTH-WEST
**ALTITUDE:** 450 meters above sea level
**PLANTING DENSITY:** 4.500 PLANT/HA
**TRAINING SYSTEM:** SPUR PRUNED (CORDON)
**YIELD PER HECTARE:** 60 QUINTALS
**HARVEST:** HAND PICKED IN SMALL CONTAINERS END OF AUGUST OR BEGINNING OF SEPTEMBER
**VINIFICATION:** AS SOON AS THE GRAPES ARE HARVESTED THEY ARE PRESSED WHILE STILL WHOLE. THE MUST IS CLARIFIED WHILE COOL AND THEN FREMENTATION BEGINS IN SMALL OAK BARRELS
**DURATION OF ALCOHOLIC FERMENTATION:** 10-12 DAYS
**MATURATION:** 3-4 MONTHS IN STEEL TANKS ON THE LEES
**AGING:** 2 MONTHS IN THE BOTTLE

***SOMMELIER TASTING NOTES***: STRAW YELLOW IN COLOR WITH LUMINOUS REFLECTIONS. ON THE NOSE THERE IS A SOFT EXPRESSION BASED ON TROPICAL MATURE FRUIT SUCH AS PINEAPPLE, MANGO, PAPAYA, MELON, GINESTRA FLOWERS AND CAMOMILLA UNITED WITH A SENSATION OF ACACIA HONEY. RICH IN TASTE, MOUTH FILLING AND COMPLEX, IN PERFECT UNISON WITH THE SENSES

**CULINARY RECOMMENDATIONS:** PERFECT WITH FISH DISHES ACCOMPANIED WITH DIP AND SALSA.