

Poggio Paterno

Intense straw yellow with golden crystals. Citrusy and tropical smell, with a note of wild flowers, wild mint and sweet spicy allusion. Powerful and generous on the palate, delicately balanced by a long savoury note ending with a slight bitterness. Cold maceration, then steel and small wood.





Characteristics

Year	2017
Name	Poggio Paterno
Category	White Wine
Name	DOC - Colli di Luni
Vine	100% Vermentino
Production area	Colli Di Luni

Vineyard	In Paterno, above Sarzanello, in an excellent portion of the hill made up of silty sandy clay, microclimate without significant temperature changes
Age of vines	30 years
Harvest	September 15th, selected grapes
Yield / hectare	60 q per hectare
Vinification	Pressed grapes, must in contact with skins for 2 hours, soft pressing, natural cold decanting, fermentation in barriques with stirring, long stay on lees, malolactic fermentation.
First production year	1997
Person in charge of production	Enologist Nicola Tucci
Number of bottles	2.000 Bordeaux bottles with high shoulder and 0.75 l. e 15 magnum 1.5 l.
Exposure and altitude	South 100 - 120 m above sea level
Material of fermentation tanks	Stainless Steel ANSI 316, Barrique barrel
Temperature of fermentation	18 - 20 °C for 20 days natural
Bottling	End of February
Alcohol	13% vol
Acidity	5,7 g/l
Dry extract	22 g/l
Resistance to ageing	10 years
Serving temperature and modality	Uncork bottle at the time of use at a temperature of 13 to 15 °C
Food matching	Raw fish and shellfish, white meat

Schede Organolettiche





White Wines

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