



BIRBO

TOSCANA VERMENTINO

denominazione di origine controllata

Bright like the light that warms our stunning land of Maremma. Fragrant, like the maquis lapped by the sapid winds from the sea. Particular, like the voice of our donkey Birbo, a fun character that distinguish himself and let him admire.

LECCIO Vineyard

Year planted: 2006 **Layout:** 1.80 x 0.80 meters

Varietal: Vermentino

Plant density: 6,944 vines per hectare

Soil: loamy with deposits of limestone

Direction facing: south **Altitude:** 100 meters asl

Training system: spurred cordon with vertical trellis

Vineyard Technique: certified Organic

Weeding: mechanical

Fertilizer: organic (composted manure), mixed seeding (leguminous, gram) as cover crop

Wine Cellar

Harvested: by hand with crates

Selection: clusters are chosen on the selection table before destemming

Pressing: soft

Vats: steel

Fermentation: low temperature

Ageing: in steel for 4 months

Refinement: 2 months in bottle

Alcohol: 12.5% depending on the vintage

Wine

Color: light yellow with golden reflex.

Aroma: of white, fresh and crispy fruit with a mineral note.

Taste: Fresh and easy to drink. An exceptionally versatile wine.

Food pairing: Aperitifs, hors d'oeuvres, fish, summer fresh menus.

ORGANIC WINE certified

SIMONA CECCHERINI