

# Vercanto - Colli del Trasimeno D.O.C.

## Bio

**Grape Variety:** Grechetto (100%)

**Soil composition:** Mainly calcareous and sandy with fossils.

**Training system and vine density:** Traditional double Guyot, with 5,200 vines per hectare.

**Harvest:** Traditional hand-harvesting. Usually in the second half of September.

**Vinification :** Fermentation inside steel tanks of 50 hl with the use of natural yeast, at a low controlled temperature to preserve delicate fruit aromas.

**Ageing:** The wine is aged for 5 months in French Oak (Tonneaux) . Here malolactic fermentation takes place.

**Tasting Characteristics:** Straw yellow with golden reflections. Intense floral aroma, tropical and exotic fruity flavor with vanilla's hints. The taste is intense with great balance between acidity and sweetness. Velvety, mineral and elegant.

**Food Pairings:** This wine belongs to the ranks of structured whites, capable of evolving and improving as time goes by. It is very good with seafish and some freshwater fish dishes, such as trout. The combination with white and red meats is exceptional when they are cooked slowly with delicate spices.

**Service Temperature:** it is best to serve it at temperatures between 10-12°C.

**Alcohol content:** 13-14 % Vol., depending on the vintage.

**Note:** Thanks to meticulous care in the vineyard and very particular vinification, supervised almost obsessively, it is possible to obtain a rich and potent white, capable of ageing for many years and giving authentic emotions, which almost surprise even the most demanding palate.

### AWARDS:

Vintage 2015: **Best White Wine** at the Gran Prix of Umbria, with ONAV - Catania, Sicily.

Vintage 2016: **Best White Wine**, at the Competition of Corciano Castello Divino.

Vintage 2017: 90 Points Luca Maroni Guide 2019, "The Best Italian Wines"

Vintage 2017: Golden Medal at Berliner Wein Trophy 2019

Vintage 2018: 90 Points Luca Maroni Guide 2020, "The Best Italian Wines"

