



## Elba Vermentino DOC

Monovarietal wine with partial evolution in barrique, Elba Vermentino DOC is straw yellow, elegant and has an intense fragrance, with a large, long and flowing flavour, insular in its essence. It goes well with the best Mediterranean cuisine.

### Blend

Vermentino 100%

### Name

Elba Vermentino DOC

### Soil type

Rocky, clay and sandy soil, originating from rock erosion and fluvial processes.

### Harvest period

Mid September

### Harvest Method

Manual in ventilated crates

### Vinification

The grapes, selected on the plant, are de-stemmed and pumped into the press where they are briefly macerated; following a soft pressing, the free-run must is decanted cold into steel tanks, before being fermented in a controlled temperature between 16 and 18°C. There is no malolactic fermentation.

### Refinement

The wine is refined "sur lies" (on their own fine lees) partly in steel, partly in steam bent, slightly toasted well-aged French oak barriques.

### Sensory Notes:

Straw yellow with golden reflections, an intense and elegant bouquet, with notes of lily of the valley, tomato stem, grapefruit on a delicate woody background. Its entry to the palate is wide and flowing, the taste is long, supported by sweet, soft tannins, projected onto a finale of Mediterranean scrub, juniper and almond.

### Serving temperature

12°C

### Awards

- 2023 **Veronelli**: 88/100
- 2023 **Gambero Rosso**: 2 bicchieri
- 2023 **Winescritic**: 92/100
- 2023 **Doctor Wine**: 93/100
- 2023 **Falstaff**: 92/100
- 2023 **Concorso Vermentino**: Gold Medal
- 2022 **Decanter**: Bronzo
- 2022 **Bibenda**: 3 grappoli

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