WINE TECHNICAL SHEET

FELCIAIO

Terre di Pisa DOC

Vermentino



Vintage: 2025
Type: White
Classification: Terre di Pisa DOC Vermentino
Grape Variety: 100% Vermentino
Production: 40,000 bottles.

Location: Terricciola (PI)
Yield per hectare: 90 quintals
Exposure & Altitude: South/West - 250m a.s.l.
Soil: Clay-sandy
Year of Plantation: 2005
Harvest: First decade of September.
Plant Density: 5.600 plants per hectare.
Training System: Guyot

Vinification & Aging: 6 months in steel tanks.
Alcohol Content: 12,5%
Residual Sugar: 1,3 g/l
Total Acidity: 5.98
pH: 3.22

Tasting Notes: Straw yellow color with greenish reflections of good intensity. Fresh and fine in the nose with delicate floral and citrus notes. In the palate, it offers good freshness, softness and a pronounced sapidity.

Food Pairing: Ideal for seafood cuisine, excellent as an aperitif, and a pleasant match with risottos or white meats.

Serving Temperature: 10°C

BADIA DI MORRONA