

WINE TECHNICAL SHEET

FELCIAIO

Terre di Pisa DOC Vermentino



Vintage: 2024

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%

Residual Sugar: 2g/l

Total Acidity: 5.80

pH: 3.15

Tasting Notes: Straw yellow color with greenish reflections of good intensity. Fresh and fine on the nose with delicate floral and citrus notes. On 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