## PODERE

San Eristoforo

VIGNETI E CANTINA IN GAVORRANO MAREMMA TOSCANA



## LUMINOSO 2019

Vermentino Maremma Toscana DOC

Vintage notes: 2019 harvest is a late one, especially if compared with the last two vintages. After a particularly cool spring, vegetative growth was delayed for over a week, and flowering happened only in the first days of June. The entire June and July, were among the warmest and driest in recent history. Until substantial rains at the end of July interrupted the long period of drought. The weather conditions in September were mostly sunny and dry until the very end, allowing perfect maturation of every varieties. 2019 promises a classic expression of Podere San Cristoforo, producing bright, energetic wines that show real charm and early appeal.

Harvest: 13 September 2019 (flower day).

Variety: 85% Vermentino, 15% Trebbiano.

Vineyard: Campo Vecchio and Rigiolato.

Vineyard density: 2.450 vines/hectare.

Vine age: 44 years.

Fertilizer: biodynamic composts.

Yield: 3 tonnes/hectare.

**Fermentation:** soft pressing and decantation in refrigerated stainless steel tank. Fermentation started with indigenous yeasts.

Bâttonage: every week from November until March.

**Maturation:** 7 months in stainless steel.

Fining: natural finings and clarification by gravity.

Alcohol level: 12% vol.

Production: 6.500 bottles.





