



POGGIO
MAESTRINO

TORRESALINE

VERMENTINO MAREMMA DOC "TORRESALINE"



DENOMINATION: Maremma DOC

VARIETY: Vermentino

SOIL: Medium mixture of volcanic origin

SURFACE OF THE VINEYARD: 1.5 Ha

AGE OF THE PLANT: 15 years

EXPOSURE: South

AVERAGE ALTITUD: 150 m asl.

PLANT DENSITY: 5000 vines / hectare

AVERAGE YIELD PER PLANT: 1.5 Kg

TRAINING / PRUNING: Spurred cordon

HARVEST: Mid September

AGING: In steel and 3 months in the bottle

FEATURE ORGANOLEPTIC: Straw yellow, full of hints of peach and rosemary flowers, in the mouth it is fine and elegant with floral and fruity aromas typical of the grape. A marked flavor combined with a balanced freshness and liveliness, comes the tasting.

PAIRING: Appetizers and fish dishes, raw, white meats and medium-aged cheeses.

SERVING TEMPERATURE 8-10°C

In the first countryside of the "Costa D'Argento" in front of the Argentario promontory adjacent to the Maremma natural park at about 150 meters above sea level, the vineyard that gives rise to this Vermentino is about 15 years old. Deep, medium-textured, it offers structure and fruit to the wine, an expression of this territory.



TENUTE CALÌ

vini e relais



ROCCA di CASTAGNOLI
dal 1730


graffetta
SICILIA


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