

PODERE



MARELLA

Organic Wines and Country Retreat since 1974

Fiammetta Vermentino



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| Appellation | IGT Umbria |
| Grape varieties | 100% Vermentino |
| Vintage | 2022 |
| Area of production | Castiglione del Lago, Perugia |
| Type of soil | Clay, Sand, Silt |
| Average vine age | 17 years |
| Vines per hectare | 4630 |
| Yield per hectare (Kg/ha) | 8000 |
| Altitude | 300 masl |
| Certifications | Organic Bioagricert |
| Winemaking | The grapes are hand harvested in small crates and taken to the winery where they go through a crusher-destemmer and are subsequently gently pressed in a mechanical press |
| Fermentation | 20 days at 18-20 °C in steel vats |
| Malolactic Fermentation | No |
| Ageing | 6 months in steel vats and minimum 2 months in the bottle |
| Yeast | Certified organic French yeasts |
| Enologists | Jean Natoli and Guido Beltrami |
| Agronomist | Gwenael Thomas |
| Alcohol | 13,5% vol |
| Residual Sugar | < 1 g/l |
| Acidity (g/l) | 3,27 H2SO4 |
| Ph | 3,44 |
| Total SO2 | 84 mg/l |
| Number of bottles | 2850 |
| Bottle type | Bordelaise |
| Stopper | Cork |
| Tasting notes | |
| Colour | Pale yellow with golden overtones |
| Aroma | Notes of citrus fruit, bergamot and ginger |
| Flavour | Fresh and crisp in the mouth |
| Food pairing | Aperitif, fish-based dishes |