

## TERROIR

Hillsides of granitic arenas. Acidic and poor soils.

## WINEMAKING

Sorting table, direct pneumatic pressing, 20% with skin-contact maceration. Cold settling and fermentation in temperature-controlled stainless-steel tanks (18-20°C).

## THE 2024 VINTAGE:

The vine started its 2024 season well despite some weak wood in certain areas, a reminder of cicadelles damage.

A cold rain at the end of May during flowering caused some fruit drop.

The very hot and dry summer encouraged early and generous ripening. A rich and intense vintage with fruity, balanced wines thanks to our granitic terroirs.

Manual harvest began on 21/08/2024.

## GRAPE VARIETIES:

100% Vermentino

Cellaring:  
**3 years**

Ageing:  
**Stainless steel tank**

Serving:  
**10°- 12°C**

Colour:  
**Pale yellow**

## TASTING NOTES:

*A FRESH AND MINERAL WHITE WINE.*

Shiny pale yellow colour with green-silver reflections. The nose opens with juicy pear and fresh almond, followed by mineral and floral notes (orange blossom, acacia). The palate is fleshy and ample yet lively and refreshing thanks to the wine's minerality.

