



EVERY BOTTLE



TELLS A STORY

MORISFARMS VERMENTINO



TECHNICAL INFORMATION

Country	Italy
Region	Toscana
Producer	Moris Farms
Vintage	2017
Composition	90% VERMENTINO, 10% VIOGNIER
Press	88 points Vinous

WINEMAKER NOTES

Produced for the first time in 2003 with 10% Trebbiano grapes. Now made with 10% Viognier, it has a fresh, mineral aroma. Excellent with shellfish and fish in general; it goes well even with good dishes of white meat. Serve at 14 degrees Celsius with appetizers, fish dishes, or white meat.

TASTING NOTES

White straw color, with an intense and fruity bouquet with scents of apricot and yellow flowers. Fresh and elegant taste, excellent drinkability, characterized by strong sapidity in the mouth.

VINEYARD

Area of Grosseto; soils consist of clay, rich in fossils, Slightly acidic.

VITICULTURE

Harvest takes place the last week in August for Viognier, and the second week in September for Vermentino.

VINIFICATION



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Vinification with cold static cleaning of the must followed by fermentation at 18 degrees C for roughly 21 days. The wine, after its first racking, is left to lay on the lees until 15 days before being bottled.

PRESS

"The 2017 Vermentino is quite powerful in this vintage, a reflection of a very warm and dry season that concentrated the grapes naturally. As always, the Morisfarms Vermentino has a slightly exotic quality. In 2017, the wine also has an extra kick of textural intensity." - *88 points, Antonio Galloni, Vinous*



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