

costa di giulia IGT

michele satta
toscana

This wine which was originally produced from 100% Vermentino, underwent a slight change in 1997 with the addition of Sauvignon Blanc, which had been planted in 1995. Michele planted the Sauvignon Blanc with the conviction that the soil here in Bolgheri was capable of producing great, richer white wines that are fruitier with a long finish. The vines are trained on the Guyot Method, with green harvest in the spring and all work in the vineyards completed by hand. The strictest of care was given to the vines during the maturation of the fruit (an advantage that one enjoys as a small producer). The wine undergoes a natural decantation of the refrigerated must, followed by fermentation, with the temperature controlled consistently at 68°F. Without fining, the wine is filtered and bottled in February directly following malolactic fermentation. No oak, all stainless steel.

grape varieties:

65% Vermentino, 35% Sauvignon

exposure:

Southwest

altitude:

30–40m A.S.L.

soil:

Clay and sand with a high quantity of gravel

alcohol:

13.50%

production:

26,000 bottles

tasting notes:

Presents a light yellow color with straw reflexes. On the nose, aromas of flowers, white peach and a slight hint of toasted vanilla. Wonderful mineral notes make this a round and weightier wine with a pleasant finish.

