



## FELUCA T.G.I.



**Vines:** Vermentino

**Plant density:** 2,40 x 0,80 mt

**Orientation:** East – South West

**Plant breeding system:** Guyot

**Production area:** Collesalveti – Tuscany – Italy

**Nature of the soil:** Medium clayey with high presence of skeleton.

**Grape harvest:** Third decade of september

**Vinification:** In steel vats at constantly measured temperature of 17°C for 20 days.

**Maturing:** In steel vats for 5 months then fining in bottles for 3 months.

**Color:** Straw yellow with greenish hues.

**Service temperature:** 12°C

**Alcoholic percentage:** 12,5°

**Suggested pairing:** White meat, fish and crustaceans, fresh cheese

**Tasting glass:** The balloon is recommended.



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