

# TENUTA DI MONTEFOSCOLI

1922



## *Fontemaggiore*

COSTA TOSCANA IGT VERMENTINO

2023

**Grape Variety:** Vermentino

**Soil:** marine sands within the Villamagna formation, well-draining and limestone-rich, abundant in fossilized shells.

**Exposure:** south

**Vinification and Aging:** the finest selected grapes are destemmed, crushed, and briefly macerated at low temperatures. Subsequently, gentle pressing occurs. The must is left to settle cold for a week. Following this, a portion ferments in Cocciopesto amphorae and the remainder in stainless steel. Fermentation takes place for two weeks at a temperature of 18°C. At the end of fermentation, the wine is cooled, followed by periodic bâtonnage. Finally, the lots are blended and aged in stainless steel until bottling.

**Tenuta di Montefoscoli**

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