

TENUTA DI MONTEFOSCOLI

1922



Vacevoli

COSTA TOSCANA IGT BIANCO
2023

Grape Varieties: Vermentino, Viognier, Petit Manseng

Soil: the grapes come from two parcels within the Villamagna formation. One is mostly sandy and well-draining, while the other, situated higher up, is more clayey with higher limestone content and abundant fossilized shells.

Exposure: south and southwest-facing

Vinification and Aging: the finest selected Vermentino and Viognier grapes are destemmed, crushed, and briefly macerated at low temperatures. After gentle pressing, the must is fermented in new french oak barrels. Periodic bâtonnage follows after fermentation. The selected Petit Manseng grapes, on the other hand, undergo vinification in stainless steel. The lots are then blended and aged in Cocciopesto amphorae until bottling.

Tenuta di Montefoscoli

Strada Provinciale delle Colline per Legoli
56036 Montefoscoli - Palaia (Pisa)

info@tenutadimontefoscoli.com
www.tenutadimontefoscoli.com