

CODICE V 2013

The result of an advanced research project, Codice V embodies the most unique characters of the Vermentino grape from the Tirrenean coast; Vermentino's code according to Mazzei. Discover it through the QR code to be scanned with a smartphone, or visit qr.mazzei.it/codicev.

Appellation:

Winery:

Winery location:

Grape varieties: Alcohol:

Total acidity:

Vineyards location:

Soil:

Training system:

Nr. of vines per hectare:

Harvest:

Fermentation temperature:

Bottling:

Available on the market:

Production:

Formats:

First vintage:

Key descriptors:

Food pairing:

Vermentino di Toscana IGT

Belguardo

Loc. Montebottigli - Commune of Grosseto

Vermentino 12,80% vol.

6,00‰

90 m (295 ft) a.s.l.; S-SW exp. Mainly Sandstone and Limestone

Spur cordon-training

6,600

Hand picked from September 11th At low temperature (16°C) for 30 days

February 2014 April 2014 7,000 bottles

750 ml 2011

Sunny, very savory, mineral, with a muscular

structure and a pleasant bitter finish, typical of the varietal. A male wine. Fish and white meat savory dishes,

risotto, porcini mushrooms.



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