

DARIO DI VAIRA
vignaiolo a bolgheri

Le Pinete (LE PINETE)

BOLGHERI VERMENTINO DOC



Denomination	Bolgheri Vermentino DOC
Grapes	Vermentino 100%
Soil	Clay-sandy composition, with stones
Pruning	Cordon trained
Planting density	5680 plants/hectar
Production	10 tons/hectar
Harvest	Manually, in boxes containing each one maximum 15 kg of grapes. Grapes are cooled one night before vinification.
Winemaking	After de-stemming and soft crushing, follows a maceration on skins for less than 6 hours to extract flavors and aromas. Then, skins are softly pressed, and alcoholic fermentation starts in steel and cement tanks at a temperature not exceeding 16°C.
Aging	For 4 months sur lies in cement tanks using the batonnage technique every 10 days moving dregs. All operations are carried out at a controlled temperature