

MICHELE SATTÀ

Bolgheri Vermentino

A pure Vermentino, an expression of the estate's youngest white vineyards.

Grape varieties

Vermentino 100%

Harvest period

First week of September

Vineyards

Querciola e le Fornacelle

Vinification

The grapes are harvested by hand and pressed whole cluster. After static decantation at 5 degrees for a few days, the wine is decanted and inoculated for fermentation in steel vats. The wine does not undergo malolactic fermentation.

Fining

Rests 6 months in the bottle before being put on sale.

Longevity

Up to 10 years.



www.michelesatta.com