

OBIZZO

COSTA TOSCANA
Indicazione Geografica Tipica

VERMENTINO



PRODUCTION ZONE

Obizzo is produced from grapes grown in the vineyards located in Bolgheri (Livorno) along Tuscany's Central Coast.

The soils are formed by sand and silt originated from continental, eolic and colluvial floods.

VARIETALS

Vermentino.

YIELD PER HECTARE

Approx. 8.000 kg of grapes.

YIELD OF WINE FROM GRAPES

Approx. 70%, for a yield of 60 hectolitres per hectare.

HARVEST

Harvest takes place in September. Grapes are picked at complete ripeness and bunches carefully sorted and moved without delay to the cellar for vinification.

WINE MAKING AND AGEING

After the pressing, the must undergoes a static decantation at 10 °C and ferments with selected yeasts at a temperature of 18-20 °C. Once the alcoholic fermentation is completed, the dregs are removed and the wine remains "sur lie" for 5 months in stainless steel vats before bottling.

TASTING NOTES

Light straw gold in colour. Ample and clean perfumes with hints of citrus fruits, white flowers and honey. The palate is full and tasty, harmonic, with a long lasting and pleasing aftertaste.

ORIGIN OF THE NAME

Obizzo was a blond character in Dante Alighieri's Divina Commedia.

