



TENUTA LA GHIAIA



Ithaa

IGT Liguria di levante

Orange wine

GRAPES: Vermentino 100%

PRODUCTION: 1250 bottles

ALCOHOL CONTENT: 12 %

LOCATION OF VINEYARDS: Sarzana (SP) - Italy

TYPE OF SOIL: stony, rich texture

CULTIVATION SYSTEM: Guyot

PLANTING DENSITY: 4,000 plants per hectare

VINEYARD AGE: 60 years

PERIOD AND METHOD OF THE HARVEST: middle of September, hand harvested

PRODUCTION METHOD:

Hand harvested in small boxes, maximum weight 15 Kg.

The grapes are de-stemmed and ferment with wild yeasts, without temperature control, in a concrete tank.

After the alcoholic fermentation, the wine remains in contact with the skins for a further 2 months before being transferred to oak barrels of 600 liters.

The wine is aged for 8 months in oak barrels with weekly stirring up of the lees and aged for 3 months in bottle. No filtration and fining before bottling.

ORGANOLEPTIC FEATURES:

Ithaa has an intense limpid golden color. It presents a wide range of aromas at the nose. The bouquet is an explosion of citrus and floral notes (bergamot, grapefruit, orange blossom) emerging from an iodized substrate.

Swirling the glass, mineral notes alternate to typical Mediterranean herbs (thyme and rosemary) emerge.

The taste is structured and embracing, with pleasing freshness, sapidity and soft, stylish tannins.