

roberto cipresso



vinwine brands

Cipresso 43 Punto Bianco Toscana I.G.T.



Grape Variety 50% Vermentino, 50% Verdicchio

Vineyard Location San Quirico d'Orcia (Siena) Tuwcan, Moresco (Fermo) Marche

Soil Very stony and alkaline soil; clayey/sandy, deep, with calcareous deposits.

Training System Guyot

Vine Density Vermentino: 4500 vines/ha
Verdicchio: 3200 vines/ha

Yield Per Hectare 1.5 Kg per vine; 1.3 Kg per vine

Vineyard Size 3.5 hectares

Annual Production (Bottles) 3300

Harvest Manual harvest, from mid-September to the end of September

Vinification Controlled temperature, selected yeasts, stainless steel tank.

Aging 8 Months, in stainless steel tank.

Sustainably Farmed Sustainable certification by Indaco

Alcohol Vol 13.5%

Color Medium lemon

Aroma Green fruit like pear and apple, floral hints and saline notes, some anise and incense hints

Taste Fresh and citrus attack with smooth finish and saline character

Food Pairing Seafood and veggie starters, salads, veggie and seafood pasta dishes, seafood main courses

Serving Temperature 8°-10° C / 48° - 50°

Type Of Cork Composite cork

Bottle Size (L) 0.75

