



## PRODUCER PROFILE

Winery Owner(s):  
The Pellegrini family  
Winemaker:  
Nicola Scottini, Winemaker &  
Daniel Schuster, Agronomist  
Winery Founded:  
1996  
Region:  
Tuscany

## WINE STORY

Vermentino is the star white grape variety of the Tuscan coast, perfectly capturing the feel of an afternoon in the Maremma hills looking out at the Tyrrhenian Sea. Aia Vecchia blends in a small amount of Viognier to add an intriguing hint of tropicality.

## VINEYARDS & VINIFICATION

VINEYARD LOCATION:	Communes of Orbetello and Magliano in Toscana (in Maremma)
ELEVATION:	100-150 meters
SOILS:	Sand, clay, and limestone
TRAINING SYSTEM:	Guyot
FARMING PRACTICES:	Sustainable
AGE OF VINES:	15 years (planted 2003)
YIELD:	7,000 kg per hectare
GRAPES:	95% Vermentino, 5% Viognier
TYPE OF YEAST:	Selected
FERMENTATION:	Cold maceration with dry ice for 6 hours
SECOND FERMENTATION:	N/A
MALOLACTIC FERMENTATION:	No
FILTRATION:	Microfiltration
AGING CONTAINER:	Stainless-steel tanks
AGING TIME:	4 months
BOTTLE AGING TIME:	2 months
PRODUCTION:	48,000 bottles per year
VEGAN:	Yes

## TECHNICAL DATA

ALCOHOL:	13.00%	TOTAL ACIDITY:	6 g/l
RESIDUAL SUGAR:	< 1 g/l	EXTRACT:	20 g/l