



PRODUCER PROFILE

Estate owned by: Brunì Family
 Winemaker: Marco Brunì
 Total acreage of vine: 98 (40 Ha)
 Winery Production: 400,000 bts
 Region: Toscana

PLINIO VERMENTINO MAREMMA TOSCANA DOC

WINE DESCRIPTION

Brunì winery can be considered a pioneer in the production of Vermentino, which started in 1982. The name Plinio is to honor the memory of Plinio the Old, who wrote the first manual about viticulture called "Le Georgiche". Plinio the Old died during the Vesuvio eruption in 79 A.D. in Pompei.

TASTING NOTES

Straw yellow with greenish highlights. The bouquet is intense, flowery and fruity with notes of exotic fruits and typical hints of this grape variety, like peach, herbs and wildflowers. On the palate it is fresh, full, harmonic, with a long mineral finish.

FOOD PAIRING

Excellent with seafood dishes and antipasti, with lobster and other shellfish.

VINEYARD & PRODUCTION INFO

Vineyard name/appellation:	Vermentino di Toscana DOC
Vineyard size:	9 Ha
Soil composition:	Medium texture, clay
Training method:	Bilateral spurred cordon
Elevation:	50-80 m a.s.l.
Vines/hectare:	4,700/Ha
Exposure:	East West
Age:	12 - 20 years
Harvest time:	Beginning of September
First vintage:	1982
Production:	80,000 bottles

WINEMAKING & AGING

Varietal composition:	85% Vermentino, 15% Viogner
Fermentation container:	Stainless steel tanks (15 days at 16-18 °C)
Maceration technique:	Cold, 12- 15 days on the skins
Type of aging container:	Stainless steel vats
Length of aging before bottle:	4 months sur lie
Length of bottle aging:	2 months

ANALYTICAL DATA

Alcohol:	12.5 %
Residual sugar:	3 g/l
Acidity:	5.5 g/L
Dry extract:	19 g/L

