

Elba Vermentino DOC

Monovarietal wine with partial evolution in barrique, Elba Vermentino DOC is straw yellow, elegant and has an intense fragrance, with a large, long and flowing flavour, insular in its essence. It goes well with the best Mediterranean cuisine.

Blend
Vermentino 100%

Name
Elba Vermentino DOC

Soil type
Rocky, clay and sandy soil, originating from rock erosion and fluvial processes.

Harvest period
Mid September

Harvest Method
Manual in ventilated crates

Vinification
The grapes, selected on the plant, are de-stemmed and pumped into the press where they are briefly macerated; following a soft pressing, the fre-run must is decanted cold into steel tanks, before being fermented in a controlled temperature between 16 and 18°C. There is no malolactic fermentation.

Refinement
The wine is refined “sur lies” (on their own fine lees) partly in steel, partly in steam bent, slightly toasted well-aged French oak barriques.

Sensory Notes:
Straw yellow with golden reflections, an intense and elegant bouquet, with notes of lily of the valley, tomato stem, grapefruit on a delicate woody background. Its entry to the palate is wide and flowing, the taste is long, supported by sweet, soft tannins, projected onto a finale of Mediterranian scrub, juniper and almond.

Serving temperature
12°C

Awards
2025 **Untold**: 2 Cavatappi
2024 **Decanter**: 88/100
2024 **Falstaff Vermentino**: 90/100
2024 **Gambero Rosso**: 2 bicchieri
2024 **Guide Espresso**: 95+
2024 **Doctor Wine**: 92/100
2024 **Falstaff**: 91/100
2024 **Winescritic**: 93/100
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