

RICCA TERRA

2021 VERMENTINO



---VARIETAL---

This Italian grape variety can be found on the island of Sardinia plus the coastal sections of Tuscany. It can also be found in southern France where it is called Rolle.

---REGION---

Riverland

---VITICULTURE---

It can be a high yielding and high vigour grape variety that thrives in warm dry climates. The berries and bunches are large, but if managed appropriately in the vineyard, the wine made from this grape variety can express citrus and a 'sea spray' flavour in the glass. At Ricca Terra the Vermentino is hand pruned, so bud numbers are controlled, therefore maintaining a balanced cropping level. Hand picking this variety is a pleasure due to the large bunches.

---WINEMAKING---

The aim is to hand pick at close to 12.5 Baume. Once harvested the grapes are stored in a cool rooms awaiting collection (grapes are transported in a refrigerated truck). At the winery the grapes are gently crushed and allowed to ferment in stainless steel vessels. The fermentation process is done via natural yeast that comes with the grapes to the winery. In addition, no animal products are used to clarify the wine.

---FLAVOURS---

The pale straw colour show that it is a youthful wine. The aroma is very typical of Vermentino! Stone fruit and citrus, plus 'sea spray'. The sea spray/saline character is very distinctive for Vermentino. Imagine the light salty smell you get when on beautiful afternoons walks along the beach, that is sea spray. The palate is clean and fresh with plenty of length.

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