

TRENTHAM

La La Famiglia

2010 Vermentino

We have produced a select range of wines from Italian varieties which have been grown on the Estate – these wines celebrate our Irish and Italian heritage influencing our grape growing and winemaking – celebrating a “Love for Life”.

The Grapes

An attractive, aromatic white variety grown in southern Italy, mainly on the island of Sardinia. The grapes are usually picked early to retain crisp acidity and produce wines of lively lemony characters.

The Vintage

Vintage 2010 came as a relief after the previous two vintages. Warm weather in November stimulated budburst two weeks early in the region and almost all varieties followed suit. With the even temperatures and conditions the vines grew sound, quality fruit and the grapes had a natural range of diverse fruit flavours.

The Winemaking

The harvesting occurred in the cool of the night as each vineyard displayed ideal fruit maturity. Immediately post harvest the grapes were transported to the winery where they were gently crushed and pressed before cold settling. Once the settled juice was racked, it was warmed for ferment and inoculated with yeast strains specially selected to enhance the naturally occurring fruit characteristics. The resultant wine was settled naturally before stabilisation and filtration prior to bottling.

The Wine

A delicate and fresh wine that is light green in colour, this Vermentino displays lifted lemon zest aromas that are complimented by ripe fruit characters on the palate.

Analysis

Alcohol:	12.5%
Acid:	6.1 g/l
pH:	3.43
Residual sugar:	1.5 g/l
Sweetness:	Dry

The Food

Enjoy this wine while it is young as a pre-dinner drink or with seafood or white meats.

