



COLLE ADIMARI

t u s c a n y f a r m



DRIM
BIANCO | IGT TOSCANA

DRIM is our midsummer dream, a union of both Ansonica and Vermentino.

Light bodied and crisp, a balanced wine that represents its territory with character and grace.



NAME OF WINE
DRIM

DENOMINATION
Indicazione Geografica tipica Toscana

BOTTLE VOLUME
750 ml

GRAPE VARIETY
Vermentino 70% Ansonica 30%

SOIL ORIGIN
Mixed clay

VINE TRAINING SYSTEM
Pruned-spur cordon-trained

VINE DENSITY
4,000 plants a hectare

AVERAGE PLANT AGE
4 years

HARVEST TIME
End of August

WINE-MAKING AND AGING
The grapes are hand harvested, after maceration we let the juice soak with the skins for five hours. We cold soak and do a temperature controlled fermentation for 12 days. Then we age in stainless steel for 4 months before bottling.

AGING IN BOTTLES
2 months

ALCOL CONTENT
12,5 % vol

Az. Agricola Colle Adimari
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ITALY

www.colleadimari.it