

# ORANGE DEL TESO I.G.T.

This wine is produced following a special selection of Vermentino grapes grown using the horizontal spurred cordon technique.

Vermentino del Teso Tuscany IGT (Protected Geographical Indication)



#### THE MONTECARLO BRAND

The Fattoria del Teso has always aimed at the preservation of its natural environment and at the growing of typical and genuine products along the tradition of Tuscan agriculture. The products of our Farm combine the experiences of the past and the techniques of the most advanced agronomical and oenological researches.

The wines of Fattoria del Teso truly represent the unique "terroir" of Montecarlo. The taster is immediately struck by the elegance and sophistication of both whites and reds. These characteristics – due to the vicinity of the sea and to the mild climate – distinguish the wines of Montecarlo from all other Tuscan wines.

The VinSanto of the Fattoria deserves a special mention: a typical Tuscan product, our Farm ages it for over 5 years in the old kegs in its attics.

# TECHNICAL INFORMATION:



#### REGION

Montecarlo, hillside village in the province of Lucca.



# GRAPES

Vermentino



#### VINIFICATION

the grapes, de-stemmed, ferment in steal tanks with skin contact for 1 month with no temperature control with delicate fulling and pumping over. Soft press and natural decanting.



# MATURING

7 months in stainless steel tanks.



#### AGEING

12 months in barriques with frequent bàtonnage.



#### LIFESPAN

2 years or more.

## **ORGANOLEPTIC CHARACTERISTICS:**

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#### COLOUR

Intense orange with gold yellow reflections.

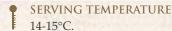


#### BOUQUET

Delicate bouquet of candied fruit, apricot and citrus fruits and a vanilla note.



# Very savory and tannic con with a hint of yeast and ripe fruit, with a fresh and persistent finish.





## FOOD PAIRINGS

Can be drunk as an aperitif, it pairs with very elaborate dishes such as fish soups or spicy white meats.



# BOTTLES

750 ml Borgognotta.



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