

The logo for Filemone, featuring the brand name in a white, handwritten-style script font centered within a solid blue rectangular background.

<u>Vintage</u>	2024
<u>Origin</u>	Costa Toscana Vermentino Igt
<u>Vineyard</u>	Vigna La Punta, Vigna Travicelli
<u>Average Height</u>	About 120 meters above sea level
<u>Soil</u>	Typically called "alberese", of medium weight, calcareous with plenty of stones
<u>Exposition</u>	South-west
<u>Planting density</u>	6944 (1,80 x 0,80)
<u>Grape Variety</u>	100% Vermentino
<u>Harvest</u> into	August 29th September 11th and 17th. Handpicked 15 kg baskets.
<u>Yield</u>	65 q/ha.
<u>Vinification</u>	Soft pressed in whole clusters. Decanting of the juice to allow the settlement of rough impurities, fermentation at controlled temperatures, in stainless steel.
<u>Aging</u>	The wine is kept in stainless steel, on the yeasts and frequently stirred up (batonnage) for 5 months.
<u>Refining</u>	In bottles for 1 months
<u>Alcohol content</u>	13 % vol.
<u>Bottles produced</u>	14000