



Trellising

TECHNICAL SHEETS



CELLAR VINEYARD

Still White Dry

2025

Senzamare

IGT Toscana Vermentino



Vermentino 100%



2003



sandy clay, sandstone



250 m



4000 plants/ha

Organic Certified since 1988. Fertility and vitality of the soil is favored by little addition of cow manure and by the cultivation of green manure.

Manual harvest. The grapes are chilled to a temperature of 10°C, in order to preserve all aromatics, then crushed and pressed. The juice is fermented in neutral oak barrel (50%) and stainless steel tanks (50%) without temperature control. Wild yeast fermentation takes place by inoculating with a starter culture made with the same grapes picked a week earlier. Lees stirring is done towards the end of fermentation. After six months of settling in barrel and stainless steel, the wine is naturally clean and ready for bottling and consumption.

TASTING NOTES

Wildflowers, apple and grapefruit accompany a dynamic and slender drink, punctuated by a well-balanced acidity and completed by a subtle hint of saltiness, as if you enjoy the glass by the sea. Light, balanced and yet full of character.

PAIRINGS

Seafood linguine, bruschetta with artichokes, burrata cheese with basil and extra-virgin olive oil.

Production in 2025: 2400 bottles

Alc. 11,5% Vol

Contains sulfites

EU Organic wine



TOSCANA

Thilo Besançon
CASANUOVA