

# MARTIENA

## Toscana Bianco I.G.T.



### VINTAGE 2019

2019 is considered a very good vintage: the summer was warm and dry, with only two episodes of rain (one in July and one in August).

September temperatures remained within the average for the time of the year and we harvested the white grapes at the beginning of the month.

The wines of 2019 are very interesting and of very high quality. Upon tasting, the wines present intense colours, an excellent aromatic expression of the varietal and a very nice freshness.

*The word "Martiena" has a strong meaning for the Dei family: it is the name of the road leading to the estate, as well as that of the family villa and that of the vineyard in front of the winery, where white grapes were once grown. This is why today Cantine Dei's white wine has inherited its name.*

### TASTING NOTES

Martiena has a lively straw colour, with complex aromas of fresh tropical fruit and white and yellow flowers. It has a nice structure held by a good minerality, a pleasantly crisp wine.

### GRAPE VARIETIES

Blend of indigenous and international grapes.

### VINIFICATION

Destemming-crushing, soft pressing, spontaneous fermentation in stainless steel at controlled temperature.

### MATURATION

The wine matures in stainless steel for 3 months and 6 months in the bottle.

### AGEING POTENTIAL

About 3 years

### AVERAGE ANNUAL PRODUCTION

10,000 bottles



### Az. Maria Caterina Dei

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