



## Olivelli

**Appellation** White wine

**Grape-varieties** 50% Chardonnay, 50% Vermentino

**Harvest** Hand-made, mid-September

**Training system** Spurred cordon

**Planting density** 6000 per hectare

**Wine making technique** Soft grape cold crushing and stainless-steel tanks fermentation at controlled temperature

**Aging** 3 months in stainless steel tanks

**Soil** Clay and limestone

**Alcohol by volume** 12.5%

**Tasting notes** Straw-yellow colour with gold highlights, fruit- forward character with a crispy peach and green apple aromas with fragrant note of white flowers; fresh and lively with lingering finish and a bright acidity

**AZ. AGR. SASSETTI LIVIO PERTIMALI**

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