



FIAMETTI-DI-SORANA

LA BIAGIOLA

MATAN



www.labiagiola.it

DOC Maremma Toscana Vermentino Superiore

Grapes: Vermentino

Vineyard: 350 m east-west,
marine influence

Soil: extremely fertile volcanic soil,
with
presence of pumice and ash

System: Guyot

Plants per hectare: 6.000

Yield per hectare: 70 quintals

Harvest: Manual



Winemaking: short skin contact, and
soft pressing

Fermentation with pied de cuve, in
steel drums

Aging: 18 months steel drum, 12
months bottle

Colour: straw yellow with
greenish bright;

Nose: exotic tones, lime, basil, bergamot

Palate: Intense, high mineral note, tones of gun
smoke to dust of cinnamon

Serving temperature: 8 ° / 10 C

*It matches to fish or shellfish main
course and oysters on ice; white
meat recipes and timballo pies*

