



FAMIGLIA
Coparella

VERMENTINO 2025

GRAPE VARIETY:
Vermentino

PRODUCTION AREA:
Montecchio - TR

VINEYARD AREA:
3.5 ha

VINEYARD ELEVATION:
220 meters s.l.m.

TERROIR:
calcareous

VINEYARD TRAINING:
guyot

YIELD PER HECTARE:
90 Q.li

PLANTING DENSITY:
4.500 per ha

AVERAGE VINE AGE:
15 years



VERMENTINO UMBRIA IGP

HARVEST PERIOD:
second half of September

VINIFICATION:
white vinification

ALCOHOLIC FERMENTATION:
in stainless steel tanks at 15°C.

MALOLACTIC FERMENTATION:
not performed

AGING:
3 months in stainless steel tanks

ALCOHOL CONTENT:
12.50%

TOTAL ACIDITY:
6.00 gr/lt

DRY EXTRACT:
21.2 gr/lt

PH:
3.20

THE GRAPE VARIETY AND VINEYARD

From the highest vineyards of our estate, we obtained the grapes destined for the production of this wine. Careful vineyard management allowed us to harvest perfectly healthy grapes that reached optimal ripeness to produce our Vermentino.

WINEMAKING

The freshly harvested grapes were immediately transported to the winery for crushing. The resulting floral must fermented in stainless steel tanks at a controlled temperature of 15°C to preserve the typical varietal aromas. At the end of alcoholic fermentation, the wine remained in contact with its own fine lees for a period of three months.

THE WINE

Bright straw yellow in color. On the nose, notes of yellow flowers and yellow peach. On the palate, good intensity and structure paired with pleasant freshness and salinity.