



VINTAGE 2021

Spring was sunny and warmer than average, whereas June had several episodes of rain that restored the water supply. In July and August the temperatures were on average, with warm and sunny days. The first twenty days of September were characterized by hotter days than average and sunny days, then at the end of the month the temperatures lowered noticeably.

The wines of 2021 show intense colours, a nice aromatic expression and their structure is supported by a nice acidity

MARTIENA Toscana Bianco I.G.T.

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



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