

SCENARIO

2023

BOLGHERI BIANCO DOC

The evolution of Vermentino research in the complexed Argentiera soils.



Composition

Vermentino 100%

Vineyards and terroir

Altitude: 60-80 m asl

Soil: Continental sands and Flysch

Aspect: north

Density: 6000 Vine/hectar

Yield: 70 quintals/hectare

Winemaking process

Harvest method: manual

Fermentation and sur lie contact: at a controlled temperature of 16-18°C, a part in spherical 400-litre stoneware vats, and the rest in steam-bent Cigar barrels

Maturation: 9 months on the fine lees in the same fermentation vessels

Bottle ageing: 14 months

Climate

The 2023 vintage stood out for a relatively consistent climatic profile, although with the usual challenges that have now become an integral part of every harvest.

Winter was cold and dry, while May brought an unusually high amount of rainfall, with 18 days of rain out of 31, an uncommon occurrence for Bolgheri.

During this delicate phase, the prompt intervention and meticulous care of our vineyard team ensured both balance and vine health, preserving proper vegetative growth.

Throughout the summer, temperatures settled around the typical 28 to 30°C. The rainfall on August 25th and 26th, intense yet not disruptive, replenished soils and vines, guiding the grapes toward full phenolic ripeness.

Vintage Notes

The harvest at Argentiera began in the first week of September, supported by ideal conditions.

As for the Vermentino from the Scenario parcel, picking took place on September 13, the final harvest among the blocks of this variety in our estate.

This was a deliberate choice, rewarding patience with impeccable balance: a medium-low sugar content perfectly offset by vibrant acidity and a naturally tense aromatic profile. Scenario thus conveys a deeper, more measured interpretation of the vintage, bringing together freshness and complexity, minerality and purity, in an elegant, essential, and vertical expression of Bolgheri DOC Bianco.