

SCENARIO

2024

BOLGHERI DOC BIANCO

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 320-litre Cigar barrels

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

Bottle ageing: 14 months

Vintage Notes

The 2024 vintage was particularly demanding, marked by a wet spring and a period of intense heat at the end of July. More than ever, timely vineyard management decisions and the ability of our different terroirs to respond to changing climatic conditions proved essential in fully expressing the potential of the grapes.

The winter was mild and rainy, with approximately 550 mm of precipitation recorded between the end of the 2023 harvest and the beginning of April 2024. These conditions encouraged an early and even budbreak. Abundant spring rain subsequently slowed the vegetative cycle, partially offsetting this initial advance.

Flowering took place in May, resulting in well-aerated clusters and uniform berry development. Following a wet May and an unsettled early June, a prolonged dry period extended from 13 June to 8 September. This induced moderate water stress, which became more pronounced in mid-August and favoured a gradual, balanced ripening process.

Approximately 80 mm of rainfall in early September helped the vines recover their water balance after the summer heat, without compromising the sanitary condition of the grapes. The stable, dry weather that followed, particularly between 10 and 22 September, allowed ripening to progress evenly while preserving natural acidity and aromatic definition.

The harvest at Argentiera began on 5 September, while the grapes destined for Scenario were picked during the second week of the month. This timing enabled the fruit to reach optimal ripeness while retaining remarkable freshness and precision.

The resulting wine displays impeccable balance, combining vibrant acidity with a focused aromatic profile and a distinctive saline minerality that reflects the vineyard's proximity to the sea.