

ECO DI MARE
2022
TOSCANA IGT VERMENTINO

A Tuscan Vermentino, Argentiera-style.



Composition

Vermentino 100%

Vineyards and terroir

Altitude: 20-80 meters a.s.l.

Soil: red aeolian sands of Donoratico

Aspect: west

Density: 6500 vines/hectare

Yield: 90 quintals/hectare

Winemaking process

Harvest method: manual

Fermentation and sur lie contact: 15 days in stainless steel tanks

Maturation: 3 months in stainless steel tanks

Bottle ageing: 3 mesi

Climate

The 2022 vintage will be remembered as the hottest of the last decades, thus requiring great effort to reduce the effects of elevated temperatures as well as irregular rainfall. We intervened by strengthening the plant's capability to respond to water stress and by employing the natural ability of the vines to adapt to different climates. Management of the soil, fertilization, foliar apparatus and micro-irrigation led to the harvest of healthy grapes without signs of drying, thanks to the rainfall in mid-August (for a total of 42 mm).

Vintage notes

Harvest officially began on 25 August, about a week earlier than the usual at Argentiera. Vermentino grapes from vineyards situated closest to Viale Dei Pini, and destined for the production of Eco di Mare, were among the first to be harvested.

Like all the other varieties, our Vermentino has grown excellently despite the very challenging year, which endowed the grapes with a distinct character: aromatic and mineral, accompanied by a crispy acidity.