

ECO DI MARE
2023
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

Climatic conditions in 2023 have been relatively stable compared to previous years. There have been some cases of unpredictable weather, which we have already grown accustomed to and learned how to deal with.

The early part of the year has been cold and dry, with May recording, 18 out of 31 raining days: an unusual phenomenon for the Bolgheri area.

During this phase, the meticulous work of the entire agronomic team was of utmost importance to ensure that all the vineyards on the estate were not damaged and that the vegetative cycle was not affected.

Temperatures during the veraison reached the now average 28-30° C during the day. Towards the end of August, the abundant but non-violent rainfall on the 25th and 26th of August cooled the soil and the fruits allowing perfect development on the vine.

Vintage notes

The first week of September presented the perfect conditions for the beginning of the harvest: 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 with a distinct character: aromatic and mineral, accompanied by a crispy acidity.