



OCCHIONE

TOSCANA VERMENTINO IGT

2025

Pleasant and recognisable by its extreme elegance, Occhione is the estate's only white wine. As rare as the bird species that nests in the dunes and sands of Marina di Bibbona, it is a wine full of Mediterranean charm, possessing finesse and lightness but with an equally deep and persistent mouthfeel. Made in small quantities, it displays a certain stylistic and sensory affinity with the area's memorable red wines, thanks to its moderate concentration and richness.

FIRST VINTAGE 2019

BLEND 100% Vermentino.

SOIL TYPE Medium consistency soils with a combination of sand and pebbles.

VINE TRAINING SYSTEM Spurred cordon and guyot with a density of 6,500 vines/ha.

CLIMATIC CONDITIONS Spring was cool, with above-average rainfall and slightly early budbreak. Summer began with a hot June, followed by a mild July marked by several showers and a second week of August with high temperatures. These conditions led to an early, concentrated harvest, which finished about a week ahead of the norm. September rains then gave the vintage a good overall balance. Despite the summer heat spikes, the mild July allowed for steady ripening, enabling the grapes to be picked at their optimum.

HARVEST The Vermentino harvest took place mainly before the beginning of September. The work is carried out by hand and in the early morning hours, when temperatures are coolest.

VINIFICATION AND AGEING

The freshly harvested grapes are transported to a cold storage room and brought to a temperature between 8–10°C. After being carefully selected on a sorting belt, a gentle pressing is carried out to obtain the free-run must and the delicate color tone desired. The must ferments in stainless steel tanks at a controlled temperature, which is gradually increased towards the end of the process to a maximum of 16°C, in order to preserve the freshness of the aromas. Thirty days of aging on fine lees with daily *bâtonnage* are followed by an additional two months of refinement in stainless steel.

TASTING NOTES

COLOUR A glass of bright straw yellow, distinguished by clear greenish reflections.

NOSE Distinct citrus notes emerge on the nose, accompanied by fresh balsamic hints of mint and sage.

TASTE On the palate, the entry is juicy and lively, supported by vibrant acidity that gives the sip a sense of lift and precision. The finish is long and savory, leaving the mouth pleasantly fresh and clean.

ALCOHOL
13 %

TOTAL ACIDITY
5.79 G/L

PH
3.17