



# OCCHIONE

## TOSCANA IGT BIANCO

### 2022

This is the Estate's first white wine. Rare and original, with the production of only a very small number of bottles, it faithfully expresses its nuances of slenderness, lightness and decision. These characteristics can also be found in its name, inspired by a protected species of rare water bird (Occhione being the Italian name of the Eurasian stone-curlew) that nests in the dunes and sandy areas of Marina di Bibbona.

#### BLEND INDICATIVE PERCENTAGES

90% Vermentino, 10% other white grape varieties.

#### SOIL TYPE

Medium consistency alluvial soils with a combination of sand and pebbles.

#### VINE TRAINING

spurred cordon vine training system with a density of 6,500 vines/ha.

#### CLIMATIC CONDITIONS

From the end of winter to mid-August, the 2022 season was hot and dry, dotted with rain. The vines held up very well, but it soon became apparent that yields would be below average. From the second half of August onwards, the rain had a beneficial effect, particularly for the Vermentino, favouring the development of good aromas and the maintenance of acidity.

#### HARVEST

The harvest was carried out by hand in the second week of September 2022, in the early hours of the morning, when the temperatures were coolest.

#### VINIFICATION AND AGEING

The freshly harvested grapes are placed in bins with dry ice to keep them at temperatures between 13° and 16°C. Loaded onto trolleys, they are taken immediately to the cellar, where they are selected on a sorting belt and then transferred to a press for crushing. The must ferments in temperature-controlled steel tanks.

#### DETAILS

FIRST VINTAGE: 2019

WINEMAKER: HELENA LINDBERG

CONSULTANT: MICHEL ROLLAND

#### TASTING NOTES

The wine appears pale straw yellow in the glass, with greenish highlights. It expresses a pleasant, medium aromatic intensity in the nose, with citrus scents, such as lemon and lime, accompanied by white flowers and tropical fruit. Dry on the palate, with crisp acidity, a pleasant texture and good length. It is defined by a fresh and pleasantly citrusy finish.

ALCOHOL  
13%

ACIDITY  
5.0 G/L

PH  
3.27