



OCCHIONE

TOSCANA IGT BIANCO

2023

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.

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 2023 can be described as anomalous, especially when compared to the previous year. Higher-than-average winter temperatures were recorded, spring temperatures were mostly in line with expectations and then unusually high rainfall was welcomed, particularly in May. The agronomic team took effective steps to limit the risks of fungal diseases and the soil was enriched with water reserves that enabled them to cope with the hot, dry weather in summer without any particular difficulties. These factors, combined with the privileged position of the vineyards, meant that the grapes ripened perfectly, confirming an absolutely noteworthy vintage.

HARVEST The Vermentino harvest began in the first week of September. It took place in the early hours of the morning, when temperatures were cooler, strictly by hand in order to make an initial selection of the grapes directly in the vineyard.

VINIFICATION AND AGEING The freshly picked grapes are transported to the cold store and brought to a temperature of 8-10°C. After selection on a sorting belt, the grapes undergo soft pressing to obtain the free-run juice. The must ferments in temperature-controlled steel tanks. The temperature is gradually increased to a maximum of 16°C towards the end of the process to preserve the freshness of the aromas. Thirty days of ageing on fine lees with daily bâtonnage precede the composition of the final blend, which matures for a further two months.

FIRST VINTAGE 2019

TASTING NOTES

The wine displays a bright straw-yellow colour in the glass, enriched by alluring greenish highlights. The sensory profile is distinguished by its intensity and breadth, with a subtle harmony of fruity aromas of citron and grapefruit, floral accents, mineral notes and herbaceous suggestions reminiscent of sage. The entry on the palate is characterised by a lively crispness that develops into an enveloping mouthfeel, ending with a pleasantly savoury finish dominated by citrus notes.

ALCOHOL
13 %

TOTAL ACIDITY
5.60 G/L

PH
3.15