



OCCHIONE

TOSCANA VERMENTINO IGT

2024

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 The 2024 vintage turned out to be unique, with both challenges and opportunities. After a regular winter, spring brought early budding followed by abundant rainfall, which slowed ripening but ensured water reserves for the summer. The alternating weather after mid-August, with heat and rainfall, led to a cooler harvest, preserving aromas and acidity. Early-ripening varieties such as Vermentino, Syrah, and Merlot benefited, while others ripened more slowly, adding complexity to the future wines. A surprising vintage, full of discoveries.

HARVEST The Vermentino harvest began in the last week of August and concluded in the first half of September. It takes place in the early morning hours, the coolest part of the day, and is carried out strictly by hand to allow for an initial selection of the grapes directly in the vineyard.

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 The wine presents a brilliant straw yellow hue, enhanced by greenish highlights that accentuate its brightness and freshness.

NOSE The aromatic profile opens with citrus notes, featuring hints of citron and grapefruit interwoven with nuances of tropical exotic fruit. The bouquet is completed by elegant scents of white flowers and delicate hints of aromatic herbs, adding complexity and refinement.

TASTE The entry is soft and enveloping, with a progressive evolution that expands across the palate. The savory character and a slight hint of varietal bitterness provide balance and persistence, finishing with a fresh and vibrant finale.

ALCOHOL
13 %

TOTAL ACIDITY
5.79 G/L

PH
3.28