OCCHIONE
TOSCANA IGT BIANCO

2021

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 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) which 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	The seasonal trend of 2021 was very consistent. The summer was dry and well ventilated, without excessive temperatures, except for a few short periods. The dry weather lasted almost continuously from mid-May until harvest time. The rainfall had, however, been very heavy during the winter and this perfectly sustained the vines throughout the production phase, despite the very dry summer.
HARVEST	The harvest was carried out by hand in the third week of September 2021, 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 yellow in the glass, with brilliant highlights. It expresses a fine aromatic intensity in the nose, with citrus scents, such as lemongrass and lime, accompanied by white flowers and tropical fruit. The palate is savoury and persistent, with a fresh and pleasantly citrus finish.

ALCOHOL	ACIDITY	PH
13%	5.7 G/L	3.21