



OCCHIONE

TOSCANA IGT ROSSO

2020

Occhione is the estate's debut white wine. An original, rare white, it is produced in very small quantities. Characterised by its lightness and delicacy, its style reflects its namesake, the Occhione, which is a rare aquatic bird that nests in the dunes of nearby Marina di Bibbona.

BLEND
INDICATIVE
PERCENTAGES

90% Vermentino, 10% other white allowed varieties

SOIL TYPE

Alluvial soils with a medium texture and a mixture of sand and pebbles.

VINE TRAINING

The vines are trained using the spurred cordon system at a density of 6,500 vines per hectare.

CLIMATIC CONDITIONS

The 2020 vintage is characterised by a mild winter with little rainfall. The month of March was very cold, culminating in a frost at the end of the month, which however, did not compromise the quality of the grapes. The increase in temperatures from mid-April brought us smoothly into spring, with good flowering. The summer was hot and dry, but without any extreme heat. Temperatures were above average during September. The whole of October was generally cool and rainy.

HARVEST

The harvest was done by hand in the second week of September 2020 in the cool early hours of the morning.

VINIFICATION AND AGEING

As soon as the grapes were harvested, they were put into BINS containers with dry ice to keep them at a temperature of between 13 and 16°C. The grapes were transported to the winery, where they were selected on a sorting belt and softly pressed. Fermentation took place in stainless steel tanks at a controlled temperature.

DETAILS

FIRST VINTAGE: 2019

WINEMAKER: HELENA LINDBERG

CONSULTANT: MICHEL ROLLAND

TASTING NOTES

In the glass, it shows a light yellow colour, with bright flecks. A lively nose, with hints of ripe apples and a citrus note of pink grapefruit. On the palate, it is delicate, yet decisive and beautifully balanced. It finishes very round, with soft fruit reminiscent of Viognier, balanced with a lovely salinity and minerality.

ALCOHOL
13%

ACIDITY
5.6 G/L

PH
3.29