

Guado al Melo

L'AIRONE

TOSCANA IGT VERMENTINO

L'AIRONE is born from **Vermentino**, a historic local variety, perfect for our vineyards with a marine and windy climate. In fact, it is typical of the Tyrrhenian coasts. Vermentino has been documented in our vineyards at least since the first half of the 19th century. Our artisanal production and a short passage on the lees add personality and complexity to a very pleasant wine.

NAME / LABEL: In the cooler seasons, we frequently see little herons moving gracefully and lightly through our vineyards. Grace and lightness are precisely the characteristics of this wine, as well as a way of approaching life. They are white herons. This one is bright yellow to recall the color of the wine.



GEOGRAPHICAL INDICATION:
Toscana IGT Vermentino

VARIETY: Vermentino

VINEYARD: it is born in our vineyards, along the "Fossa di Bolgheri" creek. We cultivate them with wisdom and care, following the sustainable systems of **integrated viticulture**. It has the **Sustainable Quality certification SQNPI**.

CLIMATE: Mediterranean-mild, dry and windy, with a good summer

temperature range between day and night. **SOIL:** alluvial, very deep, sandy and sandy-clay, with variable presence of pebbles.

HARVEST: September 10-11, in the early morning.

PRODUCTION: Each homogeneous micro-particle of vineyard is harvested and processed separately in an artisanal manner, with the utmost care and with the aim of enhancing the territorial characteristics of the selected grapes. They are destemmed and gently pressed. The must is cleaned by natural precipitation at low temperature and fermented.

AGEING: 4 months in steel stainless tank on the lees, with frequent stirring. At the end, it is clarified by natural cold precipitation and a light filtration.

FIRST VINTAGE: 2010

L'AIRONE should be served at about 8°-10°C (46°-50°F). It is excellent on its own, as an aperitif, or paired with vegetarian dishes, fish, eggs, young or medium-aged cheeses.

It can last about 1-2 years. Best storage is in a dark and fresh place, in a lying down bottle.

VINTAGE 2024: Spring has been cool and rainy. On July began the usual summer, hot and dry, but not oppressive, windy. The fine weather then continued through September, interspersed with rains, followed by sunny and windy days that dried the grapes and soils very well. The vines had an optimal luxuriance, with excellent production yields, but few phytosanitary problems thanks to the breezy climate. The grapes were healthy, very fragrant, with an average alcohol content lower than recent vintages.

Alcohol: 13,00% vol.

Medium value
for a fine Tuscan white wine

Residual sugars: 0,56 g/l

Negligible residues from fermentation:
it is a **dry wine**

Dry extract: 25,8 g/l

High value for a white:
it is medium-bodied

Total acidity: 6,0 g/l

Medium value for a white:
It provides balance and freshness

Total sulfur dioxide: 0,095 g/l

Low value: no problems
but optimal storability

E in 100 ml: 322 kJ / 77 kcal

FEATURES: Wine with good freshness and medium-bodied. It presents aromatic notes of fruit (grapefruit, typical of Vermentino, and tropical fruits), hints of tea and peach, with a faint hint of bread crust and pastries. It will evolve further, because an artisanal wine is alive and changeable

