



VINIFICATION

The three varietals are fermented separately in barriques.

AGING

The wine ages for 9 months in barriques and 9 months in bottle.

TASTING NOTES

Notes of apples, pears, apricots, medlars, and mixed yellow flowers. Medium-full body, good polyphenolic structure, and a bright finish.

Il Rio

Annita

COUNTRY	ABV
Italy	13%
REGION	VARIETALS
Tuscany	Chardonnay 50%
	Sauvignon 35%
	Pinot Noir 15%
APPELLATION	
Toscana IGT	

WINERY

Nestled between the quaint town of Vicchio di Mugello and the picturesque Tuscan-Romagnolo Apennines lies Il Rio Winery, founded in 2003 by Paolo Cerrini and his partner Manuela Villimburgo. Paolo, who spent his childhood cycling through the rolling hills of Mugello, found his calling in agriculture and winemaking in 1992, when he planted just 350 vines for family consumption. He began experimenting with northern grape varieties, betting on the unique pedoclimatic characteristics of the region such as clayey soil and continental climate with significant temperature variations between day and night that proved ideal for growing Pinot Noir, Chardonnay, and Sauvignon Blanc. Paolo and Manuela's hobby soon blossomed into a full-fledged business, supported by positive feedback in the late 1990s. Vineyard management aims to minimize interventions in the cellar, focusing particularly on achieving excellent acidity and freshness in the wines. Il Rio's dedication to non-invasive winemaking techniques and their focus on vineyard work ensures that each bottle reflects the true essence of Mugello's terroir, making it a must-visit destination for wine enthusiasts.

CULTIVATION

The winery employs sustainable cultivation practices by not tilling their clay soil, allowing insects and microorganisms to enrich and oxygenate it, and cutting grasses only after seeding.