Argentiera

COUNTRY
Italy

REGION
Tuscany

APPELLATION
Toscana IGT Vermentino

Eco di Mare Vermentino 2025

VARIETALS
100% Vermentino

VINEYARD PHILOSOPHY
Traditional farming

ALTITUDE	TERRAIN	SOIL TYPE
20-80 meters	Elevated hillside	Red aeolian sands of Donoratico

YIELD	DENSITY	CULTIVATION	VINE AGE
9,000 k per hectare	6,500 vines per hectare	Spur-pruned cordon	10 years

CLIMATE
2025 was the hottest in decades. Careful vineyard management-soil care, greenery, micro-irrigation-helped vines handle heat and drought. Mid-August rains refreshed the grapes, ensuring healthy, ripe fruit despite a hot, dry summer.

HARVEST PERIOD
Harvest officially began on August 25th, about a week earlier than usual.

VINIFICATION
15 days on the lees in stainless steel tanks.

AGING
Aged for 3 months in stainless steel tanks, followed by an additional 3 months in bottle.

ANALYTICAL DATA

ABV	TOTAL ACIDITY	NET DRY EXTRACT
13% Alc./Vol.	5.01 g/l	19.8 g/l

TASTING & PAIRINGS
Appearance: Straw yellow with greenish hues
Nose: Lime and grapefruit, toasted almonds, and echoes of meadow flowers.
Palate: Crispy, fine texture, and clear fruit with slight notes of elderberry. Full drive on the palate and salty on the finish.
Pairings: It is ideal with fresh seafood and grilled vegetables.
Serving Temperature: 46-50°F

James Suckling
90PTS

AVAILABLE FORMATS
750 ml

volio

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