



Badalei

Toscana IGT

2025

VARIETIES

Vermentino

DESCRIPTION

A Vermentino with an intriguing and versatile personality.

After a winter characterized by weather conditions broadly in line with seasonal averages, budbreak occurred at the usual time for our territory. The beginning of spring was rather rainy; these precipitations encouraged vigorous shoot growth and allowed the soils to build up adequate water reserves, which later proved valuable during the subsequent phases of the growing season. June, by contrast, was marked by dry conditions, with temperatures in the final days rising well above seasonal norms. In July, the weather remained dry but with temperatures significantly cooler than average: a situation that favored intense photosynthetic activity and led to a slight advance in veraison. August was decidedly hot, with a few heat spikes; however, the good ventilation in the vineyards prevented any negative impact on the grapes. From the last days of August and throughout September, significant rainfall alternating with dry and sunny days helped rebalance the ripening process, preserving the grapes from the risk of over-ripeness. The Vermentino harvest began on September 2.

Pale straw-yellow in color with greenish highlights, the nose reveals citrus aromas alongside notes of thyme, sage, and passion fruit. On the palate, the wine shows a full structure and pronounced salinity, well balanced by lively freshness. The finish is long and harmonious.

It goes very well with shellfish, fish dishes, and fresh summer salads.

TECHNICAL NOTES



Fermentation: in temperature-controlled (13-15°C) stainless-steel tanks.

Aging: in stainless-steel tanks for around 3 months



Alcohol: 12.5%



Suggested serving temperature: 10-12°C



AVAILABLE FORMATS:
0.75 L