



# Guado al Melo L'AIRONE

TOSCANA IGT VERMENTINO  
2023



SISTEMA DI QUALITÀ NAZIONALE  
PRODUZIONE INTEGRATA

SUSTAINABLE QUALITY  
National Quality System  
of Integrated Production

**L'Airone** (The Heron) is born from **Vermentino**, a historic local variety. This grape is 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.

Artisanal production and a short passage on the lees add personality and complexity.

*In cooler seasons, we frequently see little egrets moving gracefully and lightly through our vineyards in search of food. Grace and lightness are precisely the characteristics of this very pleasant 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.*



*Annalisa and Michele*

**VARIETY:** Vermentino only

**VINEYARD:** It is born from our vineyards that we manage with care and expertise, according to the best practices of the **sustainable viticulture**. **CLIMATE:** Mediterranean, tempered by the breezes from the sea, with a good broad day-night temperature differentials on summer. **SOIL:** alluvial, very deep, sandy-clay, medium rich of pebbles.

**PRODUCTION:** Each homogeneous micro-particle of vineyard is harvested and processed separately, in a artisanal way, with the utmost care and with the aim of enhancing the territorial characteristics of the grapes selected. The grapes are harvested in the early morning hours, destemmed and gently pressed within minutes of picking. The must is cleaned by natural precipitation, at low temperature overnight. At the end of fermentation, the wine remains on the fine lees for at least 3 months, with frequent stirring. At the end, it is clarified by natural cold precipitation and a light filtration. Then it remained in the bottle for at least 3 months, in the best storage conditions.

**VINTAGE 2023:** it was characterised by a cooler and rainier spring than usual, after a winter that was rather stingy with water. Thanks to the spring rains, the vines never had any water problems throughout the summer, in fact they were more luxuriant than usual. The summer season was normal, dry, with some extreme hot spells at the end of July. In August, the usual temperature range returned, with hot days and cool nights. We harvested Vermentino on 5th September, a little earlier than in previous years, under skies that were always clear and bright.

**CHARACTERISTICS:** The pale yellow L'AIRONE 2023 initially presents aromatic notes of fruit (grapefruit, apricot and mango) and sweet floral ones (orange blossom and linden); it then evolves towards hints of tea and peach, with a faint hint of bread crust and pastries. In the mouth, it is medium-bodied and flowing, savoury and with good freshness. It will evolve further, because an artisanal wine is alive and changeable

L'AIRONE is a young, very pleasant, fresh and fragrant white wine. It is best kept in a bottle lying down, in a cool, dark place.

It should be served chilled, at about 8°-10°C (46°-50°F).

It is excellent on its own, as an aperitif, or paired with vegetarian dishes, fish, egg or young cheese.

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