

L'AIRONE

2025



A terroir-expressive
white wine

Vermentino

only

young and fresh,
with a hint of complexity
thanks to a short aging
on the fine lees

by

Annalisa



and

Michele

why
L'AIRONE
2025



because there are so many little cattle egrets (in Italian: *airone guardabuoi*) in our vineyards in the cooler seasons

an image of
harmony and
lightness

*“Take life lightly,
because lightness is
not superficiality,*

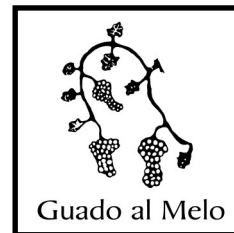


*but it is to glide over
things from above,
not to be burdened
with a heavy heart”*

Italo Calvino

L'AIRONE

2025



Vermentino

historical variety of
the territory

its presence in our
vineyards has been
documented since
the nineteenth
century

exclusively from
grapes grown in our
vineyards, *Campo
Pietrini* and *Campo
Lupinaio*, the closest
to the sea



marine variety par
excellence

it loves the warm
and windy climate of
the Tyrrhenian coast,
light soils

L'AIRONE

2025



grapefruit

lemon

pineapple

mango

acacia flowers

sage

broom

bread

crust

perfect when served
cold but not iced

fresh

soft

light-bodied

dry

sapid

lasting

L'AIRONE

PRODUCTION 2025



1) The selected bunches were harvested on September 13, 2025*, during the coolest hours of the day.

*the harvest date varies by a few days each year

2) light pressing of the bunches

3) the must is clean due to the spontaneous precipitation of turbid matter thanks to the coolness of the cellar



4) the must is fermented at around 20°C

5) the wine is made clear with spontaneous precipitation of cloudy particles, thanks to the coolness of the cellar

6) the wine remains on the fine lees (yeasts) for approximately 4 months, with frequent stirring

L'AIRONE

2025

**Certified
sustainable wine**

integrated viticulture:

the best practices that ensure the best grapes and the lowest environmental impact

vineyards with spontaneous lawn, surrounded by woods, olive groves, and other species
high biodiversity

energy-efficient
underground cellar



NATIONAL QUALITY SYSTEM FOR
INTEGRATED PRODUCTION

rainwater recycling

eco-friendly
packaging

Analysis* for the absence of any unwanted residues in the vineyard

*made by the certifying agency shortly before the harvest