



# CASTELLO DI VOLPAIA

## 2025 VERMENTINO VOLPAIA Maremma Toscana Doc



### COMPOSITION

100% Vermentino

### SOURCE

It comes from the vermentino vines that grow in Tuscany's Maremma region

### TRAINING

Guyot

### VINTAGE NOTES

2025 began with a mild and rainy winter. Above-average temperatures also characterized spring, which nevertheless saw little rainfall. Summer got off to a very hot start in June, followed by July, August, and September with generally moderate temperatures and several rainy spells. The grape harvest took place about a week later than the average for previous years.

### HARVEST DATES

End of August, beginning of September 2025

### FERMENTATION

Stainless steel tanks, on the lees for 6 months

### CASE PACK

12/750ml

### ALCOHOL/T.A./R.S.

12,5% - 5,9g/L - <1 g/L

### TASTING NOTES

Floral aromas merge with hints of racy, citrus, pineapple and mineral characters coupled with a soft marine influence. On the palette, it is a refreshing, elegant wine while retaining balanced acidity. The mouth feel bursts with fresh fruit and lingers on the finish.



### ORGANIC WINE