

SCENARIO
2022
BOLGHERI BIANCO DOC

The evolution of Vermentino research in the complexed Argentiera soils.



Composition

Vermentino 100%

Vineyards and terroir

Altitude: 60-80 m. slm

Soil: Continental sands and Flysch

Aspect: north

Density: 6000 Vine/hectar

Yield: 70 quintals/hectare

Winemaking process

Harvest method: manual

Alcoholic fermentation: at a controlled temperature of 16-18°C,
a part in spherical 400-litre stoneware vats, and the rest in steam-bent
Cigar barrels

Maturation: 9 months on the fine lees in the same fermentation vessels

Bottle ageing: 14 months

Climate

The 2022 vintage will be remembered as the hottest of the last decades, thus requiring great effort to reduce the effects of elevated temperatures as well as irregular rainfall. We intervened by strengthening the plant's capability to respond to water stress and by employing the natural ability of the vines to adapt to different climates. Management of the soil, fertilization, foliar apparatus and micro-irrigation led to the harvest of healthy grapes without signs of drying, thanks to the rainfall in mid-August (for a total of 42 mm).

Description

Scenario 2022 is a Bolgheri Bianco DOC made from Vermentino grapes, sourced from a vineyard located between 60 and 80 meters a.s.l., facing north, looking towards the northern part and Bolgheri, right above the vineyards of Villa Donoratico.

This project represents the culmination of in-depth research into Vermentino's versatility and adaptability to the different soils of Argentiera. The aim was to explore a more advanced developmental stage of this variety and assess its ageing potential by experimenting with three different vintages — 2020, 2021, and 2022 — using a combination of vinification and maturation methods.

Specifically, the 2022 vintage partially ferments and matures for about 9 months in 320-liter steam-bent, non-toasted wooden barrels known as 'Cigar'. The rest ferments and matures in 400-liter Clayver ceramic containers made from homogeneous, compact stoneware that resembles natural granite.

In both cases, the goal was to discover maturation techniques that would impart a distinctive taste and aromatic complexity to the wine. In the barrels, the elongated shape allows for greater contact between the wine and the lees, which settle at the bottom of the barrel. In the Clayver vessels, the spherical shape keeps the wine in constant movement, allowing the fine lees to gently contribute to the structure.