

VINTAGE 2024

MELACCE

Maremma Toscana DOC Vermentino



A pure Vermentino that amazes, with a strong personality: marine and immediate. A typical Mediterranean grape variety, it finds a unique affinity on the hills of ColleMassari: cool nights and strong temperature variations give it a precious aromatic bouquet and an exuberant vitality to the taste.

GRAPES

100% Vermentino

COLOUR

Giallo paglierino

ALCOHOL

13%

Melacce is sourced from vineyards lying at 300 metres' elevation, planted in sandstone soils and optimally exposed to marine breezes. These conditions, in conjunction with significant day-night temperature ranges, yield grapes with pronounced acidities and fragrant aromatics. We harvested the grapes fairly early, in order to maintain their dynamic vibrancy. The must was fermented in stainless steel at low temperatures to preserve its complex varietal aromatics. The wine then matured sur lie to increase its rounded mouthfeel and rich flavours. It was bottled in January 2025.

A winter that brought little rain was followed by a very wet spring. Summer was marked by heat spells, tempered in August by frequent rains from mid-month through all of September. The decrease in temperatures favoured a gradual ripening process, resulting in a Vermentino harvest lasting the entire month of September. The efforts of our expert vineyard crews ensured the healthiness of the grapes and their prized crispness and aromatic intensity.

“2024 is a classic vintage that amply showcases Vermentino’s varietal aromas and flavours, revealing generous floral and citrus notes complemented by a tangy minerality on the palate.”

Giovanni Puccioni, Winemaker
Luca Marrone, Chief Winemaker

