



ARTUMES

BIANCO TOSCANA
Indicazione Geografica Tipica

Vintage
2024

Blend
70% Trebbiano toscano, 30% Petit Manseng

Alcohol
12,5%

Climate
The 2024 vintage began with a relatively mild winter, interrupted by a temporary drop in temperatures towards the end of January. Subsequently, there was a gradual increase in temperature until mid-February. The rise in temperatures at the end of March led to a slight anticipation of the vegetative recovery. Spring was characterised by a good distribution of rainfall and an overall cool climate, favourable to the balanced development of the vine. Two significant heat waves occurred during the summer: the first in the second half of July and the second in mid-August, which influenced the ripening rhythms of the grapes. Harvesting began at the end of August with the earlier varieties, and ended in early October with the harvest of the later varieties.

Historical data and soil
Artumes is the original name of the Etruscan village of Artimino whose area was an important Etruscan site where wine was already being produced. The Artumes soils originate from sandy-silty alluvial deposits of the Arno River and soils consisting of argillites. The soils are deep with good structure, lacking skeleton and particularly fertile with high water availability.

Vinification
The grapes are transported to the winery and treated with dry ice to protect them from external heat, maintain aromas and avoid possible oxidation. Pressing is very soft to avoid unwanted extraction and to extract the noblest parts of the berry. Before alcoholic fermentation, the must remains for 24 hours at a temperature of 8-10 degrees in order to obtain a static clarification. After finished alcoholic fermentation, the wine rests on its noble lees for 2 months, during which periodic batonnages are carried out.

Tasting notes
Visual

The wine is straw yellow in color with greenish shades.

Olfactory
Notes of yellow flowers, peach and hints of citrus can be perceived on the nose.

Gustative
The taste is intense, fresh and vibrant.