

# CAIAROSSA BIANCO 2023

IGT TOSCANA BIANCO



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Riparbella  
Toscana

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50% Viognier, 41% Chardonnay, 9% Vermentino



## Vintage 2023

The 2023 vintage was shaped by extraordinary weather patterns. The early months saw slightly below-average rainfall, followed by a rainy spring that compensated for the mild water deficit from the start of the year. Summer warmth arrived late, with the season settling in by July, bringing dry days and above-average temperatures. The sunny days typical of the Tuscan coast intensified in August, with temperatures peaking at over 40°C. A welcome downpour of 106 mm at the end of August replenished groundwater and cooled the air. These ideal conditions achieved a perfect balance between acidity and ripeness during the harvest.

## Vinification

### Harvest:

Hand harvesting took place on August 18<sup>th</sup> and 20<sup>th</sup> for the Chardonnay, on August 24<sup>th</sup> for the Vermentino, and on September 4<sup>th</sup> for the Viognier.

### Vinification:

Whole clusters are carefully chilled before being delicately pressed. The Chardonnay undergoes alcoholic fermentation in French oak barrels, while the Viognier and Vermentino ferment in amphorae and concrete tanks. To preserve the freshness and aromatic expression of our white wines, we do not practice malolactic fermentation.

### Ageing:

The Viognier and Vermentino remain in the same vessels used for fermentation during their aging process. The Chardonnay, aged in barrels, is stirred on its lees 1 to 3 times per week until May, when the final blend is completed.

### Alcohol:

13%.