

ALBABLU 2024

Albablu shows the versatility of Bolgheri's terroir and its proximity to the sea. Thanks to the sandy soils and the vineyards position Albablu expresses a good balance between smoothness and minerality which gives to the wine a long and fresh aftertaste. Albablu's name is inspired by the sunrise (alba) over the blue Tyrrhenian Sea.



THE 2024 VINTAGE REPORT

The 2024 season opened with abundant spring rain that replenished the soil's water reserves. The cool start to the summer gave way in July to long, warm, sunny days, typical of the Bolgheri coast.

As always, thanks to the sea breezes from the Mediterranean, the quality of the grapes was excellent at the most important moment of their ripening. The first varieties harvested were the Grenache and the Vermentino on 26th August.

A peculiarity of this vintage is the distinct freshness of the white and rosé wines that on tasting have a unique, vertical personality.

Lucia Minoggio

Winemaker and agronomist

Denomination: Vermentino Toscana IGT

Grapes: Vermentino

Fermentation: white vinification exclusively in stainless steel at a controlled temperature of 15 °C

Brief soak on fine lees to enrich sweetness and volume, without losing the wine's freshness

Maturation: exclusively in stainless steel tanks

Ageing: minimum 2/3 months in bottle



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