

ALBABLU 2025

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 2025 VINTAGE

The abundant rainfall during the 2024 - 2025 winter months replenished the soil's water reserves, but as the rainfall continued until May, the vineyards required careful management to prevent disease and waterlogging.

From June onwards, thanks to warm breezy weather, the vegetation became lush and well balanced. The foliage remained healthy and protected the grapes during the ripening stage.

Between the end of August and mid-September, the Vermentino grapes fully ripened and produced a harmonious fresh lively wine with clean acidity, and a low alcohol content.

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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