

**GAJA**

**Grapes**

40% Vermentino

40% Viognier

20% Fiano

**Region/Appellation**

Toscana IGP

**Alcohol by volume**

13.50%

**Residual Sugar**

0.04 g/l

**pH**

3.37

**Total Acidity**

5.56 g/l

**Drinking Window**

2024 - 2031

**Tasting Guide**



**Tasting note printed**

25/04/2024

# Vistamare 2020 I x Magnum IXI50cl

## Winemaker Notes

Vistamare is layered and complex on the nose, based on broom and jasmine, followed by gooseberry, flint and rich accents of honey. It is far delicate, yet not too stressed on the sweetish notes. Intensely fragrant with hints of peach stone, skin of citrus fruits, mango and sage. Creamy, with vibrant acidity, smooth and a refreshing finish.

## Vineyard

"Vistamare" means sea view and is often used by the coastal hoteliers to entice would-be guests, even though their rooms may only offer a limited view of the Mediterranean. The vineyards used for Vistamare actually enjoy a panoramic view of the Tuscan horizon and their grapes are gently touched by the salt air and brilliant colours of the Tuscan sea.

## Winemaking

Very limited production, a characterful expression of Tuscan white winemaking which is fermented and aged in stainless steel tanks and barrels.

## Vintage

2020 winter months were warmer than average, with well distributed rainfalls from October 2019 to February 2020. In April temperatures dropped to  $-4^{\circ}\text{C}$  at night. Due to that, two spring frosts caused some minor damage to the youngest vineyards and to those located at the lowest altitudes. Spring was featured by low temperatures reaching  $22^{\circ}\text{C}$  during the day and  $12/13^{\circ}\text{C}$  at night. Significant temperature variations and frequent rains required meticulous work to tackle fungal diseases. Early summer was characterized by scarce winds (unusual for the Bolgheri area) and warm temperatures that remained steady throughout the summer, with no heat waves, until mid-September. The harvest was slowed down by several rainfalls, the picking of white varieties started on August 28 and the harvest of red varieties begun with Merlot on September 5. Bunches were healthy and fully ripe, with the particularity of being on average 15% larger than usual, with crisp, fine skins. less consistent.

## Food match

Grilled and Roasted White Meats

Delicious with mussels and seafood



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