

**GAJA****Grapes**

40% Vermentino

40% Viognier

20% Fiano

**Region/Appellation**

Toscana IGP

**Alcohol by volume**

14.00%

**Residual Sugar**

less than 1 g/l

**pH**

3.28

**Total Acidity**

5.56 g/l

**Tasting Guide****Tasting note printed**

19/04/2024

# Vistamare 2021 6x75cl

## Winemaker Notes

The nose opens up citrus and flowery. 2020 Vistamare is layered and rich on the nose, a clear note of Scotch broom rises from the glass, followed by white pepper, rosemary and caper bush. Intensely fragrant on the palate, apricot stone, sage and a tangy mineral edge. It is creamy, with good balance and a refreshing and long 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

The 2021 vintage brings us wines of a classic Bolgheri style, mirroring in part the 2019 for its decisive structure and the 2017 for its delicate freshness. It started with a harsh and rainy winter that brought a good water reserve of 550 mm between October 2020 and February 2021. Spring was cold and dry with two frosts on March 7 and April 7, respectively, which delayed the vegetative cycle of the vines and fortunately caused little damage. The following summer saw only sporadic drizzle in June; it was the driest of the last decade. Luckily, the summer remained cool, which put the vines under less water stress and allowed the berries to ripen slowly, thanks in part to fresh northwest winds in July and August. The harvest began a week later than usual: in August on the 30th with the Viognier. The long-awaited rain in September failed to arrive and we finished the harvest with the last vineyard of Cabernet Sauvignon on October 2. Overall, the accumulation of water during the winter and cool summer was crucial to combat the prolonged drought. The reds are generous with round tannins that show ripe fruit along with a noticeable but integrated presence of alcohol. The robust structure is balanced by remarkable acidity and a pleasing freshness. The whites are strikingly fragrant and lively, showing a medium straw yellow color with green nuances.

## Food match

Grilled and Roasted White Meats

Delicious with mussels and seafood

