

CON VENTO

Produced from Sauvignon Blanc and Viognier grapes, Con Vento is fermented and aged in steel casks. The name derives from a farm whose owners provided shelter for aging priests who were no longer able to work in their parishes, a sort of "convent." Later the name took on the meaning of "hill of wind." The yellow detail on the label represents the refreshing breeze from the Mediterranean, bringing a touch of saltiness and giving a pleasant freshness on the palate. An elegant and refreshing wine from a top-class estate with a 1000-year history.

APPELLATION GRAPES ABV

IGT Bianco Toscana Viognier and Sauvignon Blanc 12.5%

VINEYARDS

The soils where the vineyards are located are characterized by various and composite morphologies with a strong presence of stones and fossils. The altitude is between 320 and 980 feet above sea level, with south and southwestern exposure. Vines are Guyot-trained and planted to a density of 5,600 vines per hectare.

VINTAGE NOTES

2022 was a complex year from an agricultural point of view and required careful management. The constant extreme heat and the extended drought created some headaches for the vineyard team. Rainfall at the end of August contributed to the natural realignment of the core characteristics and made it possible to harvest at the end of August. The grapes were healthy, with a good level of ripeness and excellent flavor. Fermentation of the grape must was within normal parameters. The final result is very satisfying, a complex but fresh and fruity beauty with a hint of saltiness from the nearby sea which is very intriguing.

VINIFICATION

After an early-morning harvest, the grapes are brought to the cellar where the second selection takes place. Once in the tank, the cold maceration begins for 24 hours, soft pressing and subsequent aging without malolactic fermentation occurs for 6 months on the fine lees, with controlled temperature for stirring the lees.

MATURATION

Aging takes place separately by grape variety, in stainless steel tanks, subsequently blended and bottled where aged before marketing.



