

— MAREMMA TOSCANA DOC

VERMENTINO

Shaded-Cluster Selection

This Vermentino comes from a careful selection of the most shaded clusters, where diffuse light preserves the grape's aromatic precursors. On the Tuscan Coast as in other very sunny, warm zones Vermentino can "tan" (abbronzarsi), a local term used to describe fruit that has taken on excessive sun exposure before harvest. In those conditions, the grape tends to lose a significant share of its aromatic potential and shift toward a profile driven more by carotenoids (precursors to TDN, associated with kerosene-like notes), with a broader, oilier palate and a distinctly almond-leaning finish. Vermentino is often called the Mediterranean's "prince," appearing in different guises across the region's key growing areas as Vermentino on the Tuscan Coast, in Sardinia, and in Corsica, and as Rolle in southern France. **Our aim for the Vermentino of Montebamboli is a classical, site-driven expression—rooted in the site's cooler setting.** The wine carries naturally moderate alcohol (~12.5% ABV), and the fruit is deliberately protected from direct light, much as it once was through traditional training systems like alberello bush vines and pergolas. The result is a Vermentino that is bright and precise, fresh as morning sea breeze, and scented like Mediterranean scrub after a brief rain—saline, food-friendly, and unmistakably coastal.

VARIETY

100% Vermentino

TRAINING

Bilateral Guyot; canopy managed to create a thick leaf wall that shades the fruit zone and avoids direct sunlight

VINEYARD

10-year-old vines; 7,500 vines/ha; southeast-facing exposure

HARVEST WINDOW

Late August to early September; hand-harvested with careful cluster selection and optical berry sorting

VINIFICATION & ÉLEVAGE

After hand-harvest, the fruit is cooled overnight at 3–5°C. Following whole-cluster pressing, the must is clarified by static settling. Fermentation proceeds 70% in stainless steel at 18–20°C, with the remaining 30% in first-fill barriques. The two lots age on fine lees for 6 months, with regular bâtonnage to protect aromatic integrity and build texture through lees-derived compounds.

SENSORY PROFILE

In cooler, well-ventilated sites, Vermentino holds acidity and aromatic definition, trading breadth for tension. This is the Montebamboli expression saline, incisive, and finely detailed one of the variety's most compelling Mediterranean profiles.

COLOR: green-tinged straw with faint golden highlights.

NOSE: shaded-cluster selection emphasizes the wine's Mediterranean register thyme, rosemary, sage, elderflower, and broom blossom layered with fresh citrus notes of citron and mandarin. First-fill oak fermentation adds complexity, drawing out flinty tones and a subtle oyster-shell / iodine lift.

PALATE: Montebamboli's cool, wetter conditions, low-pH soils, and the production approach deliver a taut, incisive, salinity-driven wine. The finish amplifies coastal cues sea spray, wet stone, and faintly iodized notes giving the wine a distinctly gastronomic, table-driven character.



MONTEBAMBOLI

The Tuscan Coast at elevation

Montebamboli's vineyards sit inside one of the Tuscan Coast's most striking protected landscapes, in the rolling hills of the Colline Metallifere. This natural park spans roughly 7,000 hectares and is defined by Mediterranean scrub including holm and cork oak, along with broom (ginestra) and strawberry tree (*Arbutus unedo*). The site looks out over the Val di Cornia and lies just 10 km from the Tyrrhenian coast. With steady ventilation and average annual rainfall of around 700 mm, Montebamboli delivers a cool, distinctive microclimate, an exceptional setting for wines of elegance and fine detail. The wines are marked by an unusually complex aromatic profile, with notes of Mediterranean scrub and small red and black berries, and a palate that is finely woven yet tactile, finishing with intensity, salinity, and an iron-tinged mineral drive.