

GAJA

Vistamare 2019 I x Magnum

Winemaker Notes

Vistamare 2019 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

The initial months of 2019 confirm the climate change under way, which is demonstrated by the occurrence of much more frequent extreme events with shifts in seasons and brief but intense rainfalls. The winter was cold and dry; an increase in temperature was only recorded in the final days of February with figures well over the seasonal average. Stormy showers characterised the spring months, especially in May, compensating for the lack of rain over the winter. June and July were, however, characterised by very hot and dry days. The temperature fluctuations between night and day helped the vines to remain balanced in a year which, up until the end of July, had been worryingly dry. At the end of July, a total of 80 mm of rain fell in one day alone, followed by a drastic drop in temperatures for about 10 days. The grapes benefited greatly from this abundant rainfall, which contributed towards a slower and more balanced ripening. In August, there were further downpours, which delayed harvesting (10-15 days later than last year) and resulted in grapes with riper skins and elegant tannins. In September, the Tramontane winds dried the grape bunches helping to keep the grapes healthy and allowing the harvest to start with the white wine varieties in the first few days of September and the red wine varieties on September 15. The harvest terminated on October 6 with great satisfaction.

Food match

Grilled and Roasted White Meats

Delicious with mussels and seafood



Grapes

40% Vermentino

40% Viognier

20% Fiano

Region/Appellation

Toscana IGP

Alcohol by volume

14.00%

Drinking Window

2023 - 2030

Tasting Guide



Tasting note printed

05/07/2024