

Garzaia

TOSCANA

INDICAZIONE GEOGRAFICA TIPICA

The grapes comes from the Sondraie area, in the northern part of the Bolgheri appellation.



VINTAGE

2025

GRAPE VARIETIES

71% Fiano and 29% Viognier

ALCOHOL CONTENT

13%

ALTITUDE AND SOIL

10 mt. a.s.l., soil with abundant clay, limestone and small percentages of silt.

VINTAGE REPORT

Vintage characterized by a humid and rainy spring, which required constant effort and great agronomic care to preserve the health of the vineyards. July and August were particularly hot, with temperatures exceeding 40°C. The Viognier was harvested on August 19, and the Fiano in the days immediately following.

VINIFICATION AND AGEING

The grapes, after being hand-harvested, are cooled and then gently pressed whole. Fermentation takes place partly in stainless steel and partly in 16 hL ceramic amphorae. The wine is then aged on its fine lees for 6 months, with regular bâtonnage that helps enhance body and roundness.

TASTING NOTES

Color: straw yellow with greenish reflections.

Aromas: white flowers, peach, and apricot, enriched by citrus and herbal nuances.

Tasting: enveloping yet fresh, with good minerality and an elegant, persistent finish.

WHY?

- The name Garzaia evokes the sense of place where this wine comes from: Bolgheri. "Garzaia" is where heron species nest.
- Fiano, a grape variety from Southern Italy accustomed to heat and sunlight, retains freshness and acidity even in the Bolgheri climate, contributing structure, salinity, and mineral notes. Viognier, more aromatic and enveloping, adds aromas of ripe fruit and flowers, lending roundness to the blend: together, they balance each other, creating a harmonious, fresh, and elegant white wine.

WINEMAKER QUOTE

"This white wine combines the freshness and minerality of Fiano with the sweetness and softness of Viognier, in a pleasing interplay of balance."

FIRST VINTAGE: 2025



RUFFINO
1877