TENUTA DELLE RIPALTE

BIANCO MEDITERRANEO

Costa Toscana Vermentino IGT



TECHNICAL INFORMATION

Vintage	2022	**Bottle Size**	0,75 l
Designation	Costa Toscana Vermentino IGT	**Alcohol Content**	13% vol.
Type	White Still	**Winemaking and Ageing**	Stainless Steel, French oak tonneaux
Grapes	90% Vermentino, 10% Fiano	**Serving temperature**	10-12°C

DESCRIPTION

The Bianco Mediterraneo is born in the Pascoli Alti, an unspoiled area located on the southern slopes of Mount Calamita, in the wildest and most enchanting part of the Island of Elba. The vineyards are situated 300 meters above sea level, in a unique position where the iron-rich, mineral soil, constant sea breezes, and dry climate create perfect conditions for vine cultivation. The poor fertility of the soil encourages limited but high-quality production, enhancing the wine's freshness, sapidity, and a distinct Mediterranean character.

VINIFICATION
After careful manual harvesting, the grapes undergo a gentle pressing to preserve their freshness and aromas. The must, following a delicate racking, is fermented at a controlled temperature between 18° and 20°C, allowing for the development of intense aromas and good aromatic complexity.

AGEING
After fermentation, the wine remains in contact with its fine lees for several months, a process that enhances its texture, complexity, and depth. Subsequently, one-third of the blend is aged in tonneaux for 10–12 months, while the remaining two-thirds mature in stainless steel tanks to preserve freshness and aromatic purity. Following blending, the wine rests in bottle for at least 12 months, allowing it to fully integrate and develop a harmonious balance of elegance, depth, and finesse.

TASTING NOTES
Colour: Bright straw yellow.
Aroma: Notes of citrus, white flowers and a pronounced minerality.
Taste: Fresh, savoury, with a long citrus finish.

PAIRINGS
Perfect with seafood and shellfish dishes, seafood tartare, and delicate Mediterranean first courses, such as spaghetti with clams and seafood risotto. It pairs wonderfully with fresh cheeses like buffalo mozzarella, fresh ricotta, and stracciatella, as well as gourmet salads and light appetizers, enhancing every bite with its lively freshness. Also excellent with semi-aged cheeses like Provolone del Monaco DOP and Caciocavallo Silano DOP. For meat dishes, it is ideal with roast turkey with aromatic herbs and pork tenderloin, perfectly complementing the richness and aromatic flavours of the meat with the wine's freshness. For meat dishes, it is ideal with roast turkey with aromatic herbs and pork tenderloin, which pair perfectly thanks to the freshness of the wine, which balances the rich and aromatic flavours of the meat.

AWARDS

The WineHunter Award 2026 "Excellence is an attitude" for Bianco Mediterraneo Costa Toscana IGT 2022

3 Stars, Guida Oro "I Vini di Veronelli" 2026 for Bianco Mediterraneo Costa Toscana IGT 2022

3 Vines, Vitae AIS Wine Guide 2026, Bianco Mediterraneo Costa Toscana IGT 2022

2 Red Glasses, Gambero Rosso's Italian Wines Guide 2026, Bianco Mediterraneo Costa Toscana Vermentino IGT 2022

4 stars, Guida Vinibuoni d'Italia 2025, Bianco Mediterraneo Costa Toscana Vermentino IGT 2019, selected in the section dedicated to wines from native grape varieties

3 Vines, Vitae AIS Wine Guide 2025, Bianco Mediterraneo Costa Toscana Vermentino IGT 2019

Gold Medal, XXII Concorso Enologico Internazionale Città del Vino 2024 for Bianco Mediterraneo Costa Toscana Vermentino IGT 2019