

LABADIA



Chill Me



Appellation

Toscana Bianco I.G.T.

Vintage

2025

Grapes varieties

Traditional Tuscan white grape varieties

Vinification and Aging

Traditional white winemaking in Tuscany involves the rapid separation of the skins from the must to prevent the extraction of colour and tannins. Fermentation takes place in stainless steel tanks at controlled temperatures, a method that preserves the wine's freshness and aromatic expression.

Alcohol Content

12,5% Vol.

Growing season weather

A mild winter was followed by irregular rainfall and some thunderstorms in March. Summer averaged above-average temperatures, punctuated by rain that helped maintain a healthy

vegetative balance in the vines. The variable weather conditions led to a slight decline in production, but favored balanced grape ripening, with healthy, well-developed bunches. The resulting white wines are remarkably fresh and aromatically expressive.

Tasting Notes

Bright straw-yellow in colour. The bouquet is intense and refined, with elegant floral aromas accompanied by notes of white-fleshed fruit and delicate hints of aromatic herbs. On the palate, the wine is harmonious and elegant, supported by vibrant freshness. The finish is savoury and persistent, with a pleasant return of citrus notes.

Food Pairings

An excellent aperitif wine, it pairs beautifully with light appetizers, shellfish, fresh and soft cheeses, baked fish, and white meats.

Serving Temperature 10–12°C (50–53°F)

