



**TERRE DEI GHELFI**  
BOLGHERI

# ANNALUCE

## Vermentino di Toscana IGT 2025

A pure Vermentino that reflects the light, the breeze, and the minerality of the Tuscan coast. Dedicated by Alberto Ghelfi to his mother Anna, Annaluce is an elegant and radiant white wine, with vibrant freshness and savory nuances that enhance its harmonious structure. Fermented in French oak tonneaux and aged on fine lees, it reveals a creamy texture and a refined mineral character.

### GRAPE VARIETIES

100% Vermentino

**ALCOHOL CONTENT** 13 °C vol.

**SERVING TEMPERATURE** 10 °C

### GEOGRAPHICAL ORIGIN

Tuscany

### SOIL

Sandy, clayey, and alluvial soils of ancient marine origin

### TRAINING SYSTEM

Guyot

### PLANTING AGE

4 years

### HARVEST

Hand-picked in 15 kg crates

### VINIFICATION

#### ALCOHOLIC FERMENTATION

Takes place at controlled temperature in 300-liter French oak tonneaux, using selected yeasts, including the rare 1895C™ strain

#### MALOLACTIC FERMENTATION

Not carried out

#### AGING

The wine rests on fine lees (sur lies) for about 4 months in the same tonneaux, with regular bâtonnage

#### BOTTLING

February following the harvest



### TASTING NOTES

Bright straw yellow with golden reflections, Annaluce opens on the nose with notes of yellow peach, apricot, and white flowers, accompanied by delicate nuances of vanilla. On the palate it is fresh and harmonious, full-bodied and supported by lively minerality.

### FOOD PAIRINGS

Perfect with fish and shellfish dishes such as salmon or sea bass, shrimp carpaccio, mussel pasta, or seafood risottos. Also ideal with Mediterranean cuisine, spices, or dishes with Oriental influences. Excellent with delicate white meats like rabbit or chicken, and with fresh cheeses.

### CLIMATE OF THE 2025 VINTAGE

The 2025 vintage in Bolgheri was marked by a mild winter and a particularly rainy spring, which ensured good water reserves in the soil. Summer remained generally balanced, with moderate temperatures and well-distributed rainfall throughout July, August, and September, promoting steady vine growth and gradual grape ripening. The Vermentino harvest took place between the last week of August and the first week of September, with several selective picking passes carried out at different stages of ripeness. This approach helped preserve the grapes' freshness and aromatic intensity while contributing greater structure, complexity, and balance to the wine.

TERRE DEI GHELFI S.r.l. Società Agricola a Socio Unico  
Subject to management and coordination by Alberto Ghelfi Holding S.r.l. a Socio Unico

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