



Bell'Aja

Bolgheri Bianco Doc 2025



Bell'Aja Bianco is a wine that perfectly embodies the Mediterranean essence of the territory. An harmony of freshness with floral, fruity, and mineral notes that allow the wine's body to enhance the typicity of the terroir from which it is produced.

Vintage Profile

The 2025 vintage in Bolgheri began with a mild winter marked by abundant rainfall that continued through May. The water reserves built up during this period created ideal conditions to withstand a dry and particularly warm June, supporting optimal vegetative balance in the vineyards. The summer was overall temperate, with above-average rainfall well distributed across July, August, and September, contributing to steady vine development. Veraison occurred slightly earlier than usual—by about one week—leading into an even and promising ripening phase. The Vermentino harvest took place between the last week of August and the first week of September, with multiple picking passes aimed at preserving both freshness and aromatic vibrancy, as well as enhancing structure and expressive complexity.

Tasting Notes and Pairings

The distinctive traits of this wine evoke notes of white fruit, jasmine flowers, and thyme. On the palate, it is fresh and harmonious, expressing an immediate pleasantness, characteristic of this territory.

Vineyard Location

Le Sondraie, Bolgheri

Soil Profile

Silt-sandy soil typical of the area

Training System

Guyot

Grapes

70% Vermentino 30% Viognier

Harvest

Last week of August / first week of September

Bottles Produced 17.000

Serving Temperature 12 °C

Alcohol 12,5 Vol %

Total Acidity 6,20 g/l

Residual Sugar 0,4 g/l

Size

