ARTIMINO
WINE ESTATE



ARTUMES

BIANCO TOSCANA
Indicazione Geografica Tipica

Harvest
2025

Blend
70% Trebbiano toscano, 30% Petit Manseng

Alcohol content
12,5%

Climate
The 2025 vintage began with a relatively mild winter, interrupted by a temporary drop in temperatures toward the end of January. This was followed by a gradual rise in temperatures through the second half of February. The increase in temperatures at the end of March led to a slight advance in budbreak. Spring was characterized by well-distributed rainfall and an overall temperate climate, favorable to balanced vine development.
During the summer, there were periods of intense heat, particularly between the second half of July and the first days of August, which influenced the ripening pace of the grapes without compromising their balance. Harvest began in the first ten days of September with the earliest varieties and concluded toward the end of the month with the later-ripening varieties.

Historical data and soil
Artumes appears to have been the ancient name given by the Etruscans to this area, which was an important Etruscan site where wine was already being produced at that time. The soils of Artumes originate from sandy-silty alluvial deposits of the Arno River and from clay-rich formations (argillites). These are deep, well-structured soils, free of stones and particularly fertile, with high water-holding capacity.

Vinification
The grapes are transported to the winery and treated with dry ice to protect them from external heat, preserve aromas, and prevent oxidation. Pressing is very gentle to avoid unwanted extraction and to obtain the finest parts of the berry. Before alcoholic fermentation, the must remains for 24 hours at a temperature of 8–10°C to achieve static clarification. After alcoholic fermentation is completed, the wine rests on its fine lees for two months, during which periodic bâtonnage is carried out.

Tasting Notes
Appearance
The wine shows a straw-yellow color with greenish highlights.
Aroma
On the nose, there are notes of yellow flowers, peach, and citrus hints.
Palate
On the palate, it is intense, fresh, and vibrant.