CECCHI

CAPRIFOGLIO
Viognier Maremma Toscana DOC
2025

Harvest notes: The 2025 season in Tuscany was characterized by great balance. Spring, which saw abundant rainfall that ensured sufficient water resources for the following months, was followed by a cool summer with sporadic showers. June saw temperatures above the seasonal average, but the rains in early July brought them back to a level consistent with milder summers. The 2025 harvest shows very promising characteristics, with grapes that are excellent in terms of ripeness, fruitiness, acidity, and flavour.

Tasting notes: Caprifoglio 2025 has a bright straw-yellow color. The nose is rich and complex, with notes of mango and peach accompanied by delicate floral hints. On the palate, it is enveloping, juicy, fresh, and savory, with a pleasant, lingering finish.

Pairings: Caprifoglio is certainly a delightful aperitif, but it also pairs beautifully with seafood and vegetable risottos, as well as white meats and fish. It complements spicy dishes and sushi.

Serving temperature: 10–12°
Alcohol content: 12% vol.