CECCHI



LA MORA
Toscana IGT Vermentino
2025

Harvest notes: The 2025 season in Tuscany was characterized by great balance. The 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 flavor.

Tasting notes: The nose offers rich, intense aromas of tropical fruit, accompanied by citrus and floral notes typical of Vermentino grown in the Maremma. On the palate, it is full-bodied, enlivened by a pronounced acidity that lends freshness and a lingering finish.

Pairings: ideal with fish and shellfish dishes, seafood appetizers, light pasta dishes, and vegetable-based dishes. It also pairs well with white meats and fresh cheeses.

Serving temperature: 8–10°C
Alcohol content: 12.50%