

B A C C Ō

BACIO DEL SOLE 2025

WINEMAKING AT BACCŌ IS AN ART MERGING TRADITION AND INNOVATION. OUR SMALL PLANTING OF ROLLE DELIVERS GRAPES WITH SINGULAR VIBRANCY AND VARIETAL EXPRESSION – AN ODE TO THE LIFE-GIVING KISS OF THE SUN.

IN THE VINEYARD

Our small Rolle vineyard was planted in 2018, and 2025 marks the 5th vintage of this wine. As the vines are maturing, their ability to yield premium quality grapes is improving. 2025 has shaped up to be one of the best vintages yet, with ideal growing conditions contributing to outstanding quality fruit. Grapes were harvested on 12 February. We picked early in the morning and packed into the cold room overnight.

AWARDS

BACCŌ VERMENTINO 2022

- 91 points – Tim Atkin

BACCŌ VERMENTINO 2023

- 90 points – Gilbert and Gaillard International Challenge

IN THE CELLAR

Grapes were de-stemmed and crushed directly into the press for 8 hours of skin contact. This extracts flavour from the thick-skinned grape. After this period of skin contact, the free run juice is drained and the press cycle begins. The free-run fraction and heavy press fraction is kept separate during fermentation. Free-run juice: Juice settled for 48 hours before being racked into neutral 300-litre French oak barrels for alcoholic fermentation. The 2025 fermentation was accomplished by native yeasts. Hard-press juice: Juice settled for 48 hours before being racked into neutral 300-litre French oak barrels for alcoholic fermentation. Once fermentation is complete, the wines are left on the gross lees for 5 months before blending and bottling. During the barrel maturation phase, the lees is stirred up to improve the mouthfeel of the wine. Before bottling, we blend the free-run fraction with the hard-press fraction for extra dimension and complexity.

IN THE BOTTLE

This pale-gold wine with a youthful green tinge has fragrant aromas of jasmine flowers, peach blossom, white almond and lemon. The appetising flavours persist onto the palate with peach, golden apples, apricot, lemon and lime. The finish is smooth yet bright with an uplifting acidity and saline touch. Refreshing yet moreish, this medium-bodied wine is an excellent pairing for grilled fish with lemon and caper butter, grilled peach salad with flaked almonds and burrata, as well as summer melon with prosciutto, and a variety of cheeses.



Alcohol
12.59%

pH 3.31

TA 5.47 g/l

RS 2.3 g/l