

Ghiaie Bianche

Sant'Antimo Chardonnay DOC

Organic 2019



Production area:

Montalcino – Siena – Sant'Angelo in Colle, located on the hill overlooking the Orcia river and facing South. Average height: 250 m above sea level.

Grapes:

Chardonnay. Selected clones coming from Burgundy. Vintage 2019 yield: 70 q/ha. Manual harvest, with rigorous grape selection.

Vinification:

Grapes are chilled at 10°-12° C in an air conditioned cellar. Soft pressing was followed by an overnight decanting of the juice to allow settlement of the rough impurities. Fermentation took place for 15 days at temperatures between 20° C and 22° C in new French oak barriques. After the alcoholic fermentation, the wine is kept on the yeasts and frequently stirred up (bâtonnage) until the following spring. Malolactic fermentation was only partially done, only half of the barriques undergo it.

Bottles produced: 6.400

Refinement : 6 months in bottle.

MAIN FEATURES

Colour:	Intense straw yellow.
Bouquet:	Intense and complex bouquet with fruity notes like yellow apple and pineapple with elegant scent of spices and vanilla coming from the aging.
Flavour:	Ample and structured with a pleasant savory and mineral texture. The aftertaste is fruity and lasting.
Alcohol content:	14%
Total acidity:	5.5 g/l

