

Ghiaie Bianche 2010

Sant'Antimo Chardonnay D.O.C.



- Production area:** Montalcino - Siena – Municipality of Sant'Angelo in Colle. Hilly lands enjoying a favorable southern position.
- Grapes:** Chardonnay. Selected clones coming from Burgundy. Vintage 2010 yield: 35 q/ha. Manual harvest, with rigorous grape selection.
- Vinification:** Grapes are chilled at 10°-12° C in a 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.
- Refining:** 6 months in bottle.

MEAN FEATURES

- Colour:** Intense straw yellow.
- Bouquet:** Complex and elegant, the evident floreal fragrances, like jasmine, are well integrated with the vanilla roasting spices from the oak.
- Flavour:** Persistent, sapid. Perfect balance between the taste perception from the oak and the fruity notes given by the cultivar. Aftertaste long and harmonious.
- Alcohol content:** 14 %
- Total acidity:** 4,5%

