



COL D'ORCIA
— MONTALCINO —



Ghiaie Bianche 2012 **Sant'Antimo Chardonnay D.O.C.**

Production area:

Montalcino – Siena – Sant'Angelo in Colle, located on the hill overlooking the Orcia river and facing South.

Grapes:

Chardonnay. Selected clones coming from Burgundy.
Vintage 2012 yield: 24q/ha. Manual harvest, with rigorous grape selection.

Vinification:

Grapes are chilled at 10°-12° 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.

Refining:

6 months in bottle.

MAIN FEATURES

Colour: Intense straw yellow.

Bouquet: Elegant and intense. The evident floral fragrances are very well integrated with the vanilla roasting spices from the oak.

Flavour: Sapid, full and persistent. Good structure and excellent balance between the floral scents, oak and acidity. Long and pleasant aftertaste.

Alcohol: 14 %

Total acidity: 5 g/l