

Ghiaie Bianche

vintage 2006 - Sant'Antimo D.O.C.



PRODUCTION AREA:

Montalcino - Siena - Locality Sant'Angelo in Colle. Hilly lands enjoying a favorable southern position.

VINEYARD:

The "Piani". Average height: 200 m above sea level.

GRAPES:

Chardonnay. Selected clones coming from Burgundy.
Vintage 2006 yield: 46 q/ha. Manual harvest, characterised by a 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 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 partially done: only half of the barriques went through it.

REFINING:

6 months in bottle.

MAIN FEATURES

COLOUR:

Straw yellow.

ALCOHOL CONTENT:

13.5% vol

BOUQUET:

The use of not only new barriques enhances the varietal character. The gentle vanilla spices from the oak are integrated with great harmony, giving further complexity without being too forward.

TOTAL ACIDITY LEVEL:

4.9 g/l

FLAVOUR:

The first strong impression is given by the typical and pleasant varietal fruit. The taste is full, soft and complex with a well balanced crisp acidity.

SERVING TEMPERATURE:

10 - 12° C