

# *Ghiaie Bianche*

## **Sant'Antimo Chardonnay DOC**

### *Organic 2018*



**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 2018 yield: 15 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:** 2.537

**Refinement :** 6 months in bottle.

## MAIN FEATURES

<b>Colour:</b>	Intense straw yellow.
<b>Bouquet:</b>	Fresh and intense with fruity and citrus fragrances. It also shows roasted notes and scents of vanilla.
<b>Flavour:</b>	To the palate it is enveloping, full bodied and well balanced thanks to a nice acidity. The aftertaste has an excellent persistence and closes with pleasant notes of wood.
<b>Alcohol content:</b>	14%
<b>Total acidity:</b>	5,4 g/l

