

Ghiaie Bianche

Sant'Antimo Chardonnay DOC

Organic 2020



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 2020 yield: 30 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: 6.756 bottles

Refinement : 6 months in bottle.

MAIN FEATURES

Colour: Intense straw yellow.

Bouquet: Intense and elegant; the remarkable fruity notes are well combined with the toasted hints and the vanilla aroma given by the barrique.

Flavour: Good structure and great balance between the acidity and the tannins. Full and tasty, it has a long and pleasantly fruity aftertaste.

Alcohol content: 14 %

Total acidity: 5.4 g/l

