



Ghiaie Bianche

Sant'Antimo Chardonnay DOC

Organic 2021



Production area:

Col d'Orcia vineyards located in Montalcino – Siena – Sant'Angelo in Colle, 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 2021 yield: 17 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: 3.843 bottles

Refinement : 6 months in bottle.

MAIN FEATURES

Colour: Straw yellow.

Bouquet: The bouquet is intense and complex, with fruity scents of apple and pineapple followed by mineral and vanilla notes given by the processing in barriques.

Flavour: Ample and structured it has a pleasant savoury texture. The aftertaste is persistent with hints of roasting.

Alcohol content: 14 %

Total acidity: 5,1 g/l



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