



# *Ghiaie Bianche*

## IGT Toscana Chardonnay

### Vintage 2022

### *Organic*



#### **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 2022 yield: 20 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:** 3.769 bottles

**Refinement :** 6 months in bottle.

## MAIN FEATURES

**Colour:** Straw yellow.

**Bouquet:** Ample, intense and complex bouquet. The wine opens with aromas of ripe yellow apple and tropical fruits like pineapple, followed by notes of roasting, vanilla and licorice given by the oak.

**Flavour:** A wine of good structure, full and soft, with a well-balanced acidity that make the sip pleasant. The persistent and savory aftertaste brings back the fruity and vanilla flavor.

**Alcohol content:** 14 %

**Total acidity:** 5,65 g/l

