



# *Ghiaie Bianche*

## IGT Toscana Chardonnay

### Vintage 2024

#### *Organic*



#### **Production Area:**

Estate-owned vineyards located in Montalcino, on the Sant'Angelo hill overlooking the Orcia River, with a south-facing exposure. Average altitude: 250 meters above sea level.

#### **Grapes:**

Chardonnay, selected clones originating from Burgundy. 2024 harvest yield: 20 quintals per hectare. Hand-harvested with rigorous cluster selection.

#### **Vinification:**

The grapes are cooled to 10–12°C in a temperature-controlled environment, followed by gentle pressing. The free-run must is separated from the coarse lees by overnight static settling. Fermentation takes place in new French oak barriques in a temperature-controlled environment for approximately 15 days at 20–22°C. After alcoholic fermentation, the wine remains on its lees, with periodic bâtonnage until spring. Malolactic fermentation is carried out in barriques.

**Bottles Produced:** 3.744 bottiglie.

**Ageing:** 6 months in bottle.

### CARATTERISTICHE ORGANOLETTICHE

**Colour:** Deep straw yellow.

**Bouquet:** On the nose it is intense and complex, with aromas of white flowers, jasmine and acacia, along with notes of tropical fruits such as pineapple, accompanied by hints of toast and nuances of bread crust derived from aging in barriques.

**Flavours:** Broad and well-structured, round and enveloping, well balanced thanks to good acidic freshness and pleasant minerality. Notes of oak and bread crust lead to a finish of excellent persistence.

**Alcohol:** 13,5 %

**Total Acidity:** 5,50 g/l

