

Ghiaie Bianche Sant'Antimo DOC

CHARDONNAY - vintage 2009



PRODUCTION AREA:

Montalcino - Siena - Locality Sant'Angelo in Colle. Hilly lands enjoying a favorable southern position.

GRAPES:

Chardonnay. Selected clones coming from Burgundy.
Vintage 2009 yield: 35 q/ha.
Manual harvest, characterised by a rigorous grape selection.

VINIFICATION:

Grapes are chilled at 10°-12° C in a 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 (bâtonnage) until the following spring. Malolactic fermentation was allowed to take place only in half of the barriques.

REFINING:

6 months in bottle.

CARATTERISTICHE ORGANOLETTICHE

COLOUR:

Straw yellow with greenish reflections.

ALCOHOL CONTENT:

13.5% vol

BOUQUET:

Intense, ample, floreal fragrance with hints of wisteria and jasmine, strong cultivar aromas as pineapple. The gentle vanilla spices from the oak are integrated with great harmony, giving further complexity

TOTAL ACIDITY:

4,9 g/l

FLAVOUR:

Persistent, full, sapid. The acidity is crisp and well balanced. The fruity notes are well integrated with the sweetness of the oak.