



Ghiaie Bianche 2015

Sant'Antimo Chardonnay DOC

Organic

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 from Burgundy. Vintage 2015 yield: 28 q/ha. Manual harvest, with rigorous grape selection.

Vinification:

Grapes are chilled at 10°-12° 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, it took place in only half of the barriques.

Bottled: 18 of May, 2016

Bottles produced: 2.666

Aging: 6 months in bottle.

MAIN FEATURES

Colour: Intense straw yellow.

Bouquet: Intense, full-bodied and elegant. The typical fruity notes of the variety are enhanced by the toasted and vanilla aromas coming from fermenting and aging in oak barrels.

Flavour: Good structure, full-bodied and persistent. Excellent balance between the classic fruity notes and the acidity. Long, sapid and harmonious aftertaste.

Alcohol content: 13,5 %

Total acidity: 5,2 g/l

