



Ghiaie Bianche

Sant'Antimo Chardonnay DOC

Organic 2016

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 coming from Burgundy. Vintage 2016 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.

Bottled: 14 of August 2017.

Bottles produced: 3.333.

Refinement : 6 months in bottle.

MAIN FEATURES

Colour:	Intense straw yellow.
Bouquet:	The bouquet is complex with both fruity scents as apple and pineapple and floral fragrances on a spicy vanilla background.
Flavour:	Ample and enveloping with fresh and sapid note. Gratifying and persistent wine with a great potential of ageing.
Alcohol content:	14%
Total acidity:	5,5 g/l

