



COL D'ORCIA

SANT'ANTIMO CHARDONNAY DOC GHIAIE BIANCHE

2020

The Vintage

The first part of winter was marked by abundant rainfall, followed by low temperatures in January and February, with light snowfall occurring towards the end of the season.

Spring conditions were regular, with rainfall and temperatures in line with seasonal averages. Early summer was slightly wet, while the summer months were generally warm, with a few beneficial thunderstorms occurring at the end of August.

The significant day-to-night temperature variations during September promoted the development of noble compounds both inside and on the skin of the berries, resulting in grapes with a perfect balance between technological and phenolic ripeness, as well as remarkable aromatic intensity.

Technical Data

Grape Variety: Chardonnay

Alcohol: 14.0% vol.

Total Acidity: 5.4 g/L

Vinification and Ageing

Our Chardonnay is produced from selected clones originating from Burgundy.

Immediately after harvest, the grapes are cooled to 10–12°C in refrigerated storage. They then undergo gentle pressing, followed by separation of the free-run juice from the coarse lees through 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 partial: only half of the barriques undergo this process.



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