



COL D'ORCIA

TOSCANA IGT CHARDONNAY GHIAIE BIANCHE

2022

The Vintage

Budbreak occurred at the end of the first week of April, with excellent bud fertility and a good number of potential clusters. April was mild and relatively dry, as was the entire first part of spring.

Temperatures from May through July were well above seasonal averages, leading to some flower shatter and reduced cluster development, resulting in smaller, looser bunches. Rainfall between late July and mid-August, totaling 130 mm, brought lower daytime temperatures and significant diurnal temperature variation. These conditions allowed the vines to gradually rebalance grape composition in the following weeks.

Harvest began slightly earlier than usual, in early September.

Technical Data

Grape Variety: Chardonnay

Alcohol: 14.0% vol.

Total Acidity: 5.65 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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