



COL D'ORCIA

SANT'ANTIMO CHARDONNAY DOC GHIAIE BIANCHE

2021

The Vintage

The 2021 growing season was marked by significant weather events that reduced production by approximately 30% compared to a normal vintage. In particular, the frost that occurred on the morning of April 8 saw temperatures drop as low as -7°C.

The prolonged drought, which began in June and persisted throughout the harvest period with very little rainfall, resulted in smaller berries with reduced weight and size. Thanks to the marked day-to-night temperature variations experienced between late August and early September, the positive aspect of the vintage was the excellent sanitary condition of the grapes, together with remarkable concentration and aromatic intensity, resulting from an optimal pulp-to-skin ratio.

Technical Data

Grape Variety: Chardonnay

Alcohol: 14.0% vol.

Total Acidity: 5.1 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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