



COL D'ORCIA

TOSCANA IGT CHARDONNAY GHIAIE BIANCHE

2024

The Vintage

The 2024 vintage was characterised by a mild winter and an exceptionally wet spring, which encouraged vigorous vine growth while requiring careful vineyard management to maintain optimal vine health. From early summer onwards, weather conditions became progressively more stable, with rising temperatures and decreasing rainfall, providing favourable conditions for steady grape ripening.

Harvest took place under favourable weather conditions, allowing healthy, fully ripened grapes to be picked.

Vinification and Ageing

Our Chardonnay is produced from carefully selected Burgundy clones.

Immediately after harvest, the grapes are cooled to 10–12°C in refrigerated storage before undergoing gentle pressing. The free-run juice is then separated 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 regular bâtonnage until spring. Malolactic fermentation is also carried out in barriques.

Technical Data

Grape variety: Chardonnay

Alcohol: 13.5% vol.

Total acidity: 5.5 g/L



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