



COL D'ORCIA

SANT'ANTIMO CHARDONNAY DOC GHIAIE BIANCHE

2019

The Vintage

Winter was mild, with low temperatures recorded in January, followed by rainfall during the second half of February. Spring was cool and marked by regular precipitation.

June and July were sunny, with only one significant rainfall event.

August temperatures remained in line with seasonal averages.

Thanks to the water reserves accumulated earlier in the year and to temperatures that never reached excessively high peaks, the vine canopy remained largely intact and fully functional. These conditions allowed for a slow and even ripening process, ideal for achieving perfect phenolic and technological maturity in the grapes.

Technical Data

Grape Variety: Chardonnay

Alcohol: 14.0% vol.

Total Acidity: 5.5 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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