



COL D'ORCIA

SANT'ANTIMO CHARDONNAY DOC GHIAIE BIANCHE

2012

The Vintage

After a cold winter, which also brought snowfall (a positive factor that only partially replenished groundwater reserves), spring was relatively warm.

The summer, on the other hand, was extremely hot and dry, with virtually no rainfall. The rains that arrived in early September helped to partially restore balance and supported the ripening of the Sangiovese grapes.

The 2012 vintage was therefore marked by severe summer drought, resulting in a significant reduction in yields, with small berries and exceptionally concentrated fruit.

Technical Data

Grape Variety: Chardonnay

Alcohol: 14% vol.

Total Acidity: 5.0 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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