COL D'ORCIA

SANT'ANTIMO CHARDONNAY DOC

GHIAIE BIANCHE

2016

The Vintage

Winter was relatively dry, with low temperatures recorded in January and February. Spring rainfall was in line with seasonal averages, allowing sufficient water reserves to accumulate and support the vines through the hot months of July and August.

September was mild, with significant day-to-night temperature variations, creating ideal conditions for the grapes to reach optimal ripeness.

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.

Technical Data

Grape Variety: Chardonnay
Alcohol: 14.0% vol.
Total Acidity: 5.5 g/L

WINE ENTHUSIAST WINE STAR AWARDS

PREMIO CHIOCCIOLA slow wine

SUSTAINABLE WINERY 3E EQUALITAS

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