



COL D'ORCIA

SANT'ANTIMO CHARDONNAY DOC GHIAIE BIANCHE

2011

The Vintage

Abundant spring rainfall combined with high temperatures led to vegetative growth beginning approximately 10–15 days earlier than usual, resulting in an advance in veraison during the second half of July. Temperatures remained high between late August and early September. Harvest took place more than one week earlier than normal, with very low yields but good grape quality.

Technical Data

Grape Variety: Chardonnay

Alcohol: 14% vol.

Total Acidity: 5.3 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 also carried out in barriques, although only partially.



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