



SANT'ANTIMO CHARDONNAY DOC GHIAIE BIANCHE

2013

The Vintage

A mild, rainy winter restored soil moisture to optimal levels following the exceptionally dry 2012 vintage. Budbreak and flowering occurred in line with the seasonal averages of recent years, while the summer weather, free from extreme temperatures, recalled the more traditional vintages.

The harvest benefited from excellent diurnal temperature variation and well-timed rainfall. For Col d'Orcia, this was the first harvest—and consequently the first vintage of Ghiaie Bianche—to be certified organic.

Technical Data

Grape Variety: Chardonnay

Alcohol: 14% vol.

Total Acidity: 5.20 g/L

Vinification and Ageing

Our Chardonnay is produced from carefully selected Burgundian clones.

Immediately after harvest, the grapes are cooled to 10–12°C in refrigerated rooms before undergoing gentle pressing. The free-run juice is then separated from the coarse lees by overnight static settling.

Fermentation takes place in new French oak barriques in temperature-controlled conditions for approximately 15 days at 20–22°C. After alcoholic fermentation, the wine remains on its lees until spring, with regular bâtonnage. Malolactic fermentation is only partial, taking place in approximately half of the barriques.



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