

LUTELIA 2024

Toscana IGT

Chardonnay 100%

Alcohol: 12.50% vol.

pH: 3.23

Total acidity: 5.77 g/L

Sugar: 0.52 g/L

Dry Extract: 23.29 g/L



GROWING SEASON

After a mild winter, but with abundant rainfall, the spring saw temperatures in the normal range, but with precipitation, especially in the early part. Temperatures rose sharply at the beginning of June and remained above 30°C for the rest of the summer, with little rainfall. However, the reserves accumulated during the winter allowed the production cycle to develop regularly and the grapes to ripen excellently. The white grapes were harvested at the end of August 2024.

VINIFICATION

After criomaceration (5°C), the fermentation occurred in stainless steel tanks at controlled temperature (16°C) for 30 days. Lutelia was then aged in 500lt tonneaux - used oak - for 6 months, before being bottled, aged for other 3 months and released on the market.
