

TORRICELLA 2024

100% Chardonnay
Igt Toscana

VINEYARD

Planted in 2003	Density: 6600 plants/ha.
Surface Area: 3.40 ha	Training: Guyot
Altitude: 400-500m a.s.l.	Clone: R3
Exposure: East	Rootstock: 110R

SOIL

Macigno del Chianti, soil commonly called Arenarie, composed by sands and rocks, well drained and furnished with little organic matter.

GROWING SEASON

Following a mild winter with abundant rainfall, spring temperatures were normal, with significant precipitation, particularly in the early part of the season. Temperatures then rose sharply at the beginning of June, remaining above 30°C for the rest of the summer with little rainfall. However, the reserves accumulated during the winter enabled the production cycle to progress regularly and the grapes to ripen perfectly.

HARVEST

The grapes were carefully selected and harvested by hand in the cool, early hours of the morning, at the end of August.

WINEMAKING

Cold maceration for one night on the skins at 5°C, without oxygen.
Fermentation in stainless steel vats at 12°C-16°C (53.6°-60.8°F) for 30 days.

AGEING

The wine was aged on the yeasts with frequent bâtonnages, in selected tonneaux using 20% new wood, for approximately 10 months. The malolactic fermentation was spontaneous and carried out partially to give the wine a freshness and a crunchiness.

TECHNICAL DATA

Alcohol: 13.5%	Total acidity: 6.18 g/l
pH: 3.14	Glucose/Fructose: 0.31 g/l

TASTING NOTES

Bright straw-yellow color with greenish highlights. On the nose, it reveals aromas of elderflower, flint, and subtle spicy notes. The palate is smooth and elegant, with well-balanced acidity, a juicy texture, and marked sapidity. The finish is long and lingering.

