



Cantina Gentili

Camattole

IGT Toscana Chardonnay 2021

Alcohol
content:

13,00%

Grape variety:

Chardonnay 100%



Winemaking process:

The hand-picked grapes from the "Camattole" area located on the slopes of Monte Cetona, are softly pressed and the wine is introduced into new oak barrels at 50% and into the second passage barriques at 50%. Here the first alcoholic fermentation takes place for about 15-20 days, followed by the malolactic fermentation, during which the wine is subjected to a series of batonnage processes in oak barrels 2-3 times a week for about 7 months (to obtain a very complex and aromatic wine). Aged in bottle for 5-7 months.

Organoleptic properties:

Straw yellow colour of bright intensity. To the nose, clear hints of wild flowers, pear, cedar, marjoram and smiling puffs of vanilla emerge. In the mouth it is tasty. The taste is reinforced by a mix of freshness and subtle aroma well supported by an excellent alcohol content. Time will make it a champion of balance. Important finish with a proper taste-olfactory consistency.



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