



Cantina Gentili

Chardonnay

IGT Toscana 2024

Alcohol
content:

12,50%

Grape variety:

Chardonnay 100%



Winemaking process:

As soon as they arrive in the cellar, the hand-picked grapes subjected to a soft pressing. The resulting flower must is cold static decanted for at least 24 hours. It is subjected to slow fermentation in stainless steel tanks at a strictly controlled temperature (12/14 ° C). At mid-fermentation 30% of the must is raked into Barriques where fermentation ends in approximately 20-25 days. The wine thus ages in barriques for a further 6 months where the remaining 70% is reassembled; during the maturation there is also a long series of batonnage all of this in order to obtain a complex, structured and delicately perfumed wine.

Organoleptic properties:

Bright straw yellow colour. Bouquet of exotic fruits (pineapple first), golden apple, mild menthol and hints of white rose and gardenia. Dynamic on the palate, with a pleasant balance dictated by freshness and flavour on one side and alcohol content on the other. Fresh almond finish.



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