



Cantina Gentili

Camattole

IGT Toscana Chardonnay 2023

Alcohol
content:

13,50%

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:

Attractive mix of ripe orchard and citrus fruit together hints of mint, jasmine and crushed stones. Fresh and juicy with a sleek, polished texture. 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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