

QUARTO DI LUNA

CHARDONNAY DI TOSCANA IGT



Appellation: Chardonnay di Toscana IGT

Variety: Chardonnay 100%

Serving temperature: 8°/10° C

Vol.: 13%

TASTING NOTES

Color: warm straw yellow nuance

Bouquet: defined intense bouquet, strong exotic fruits, from pineapple to maracuja, yellow peach; floral finish with notes of Spanish Broom and soft minerality

Taste: round and soft yet fresh, with a clean and satisfying closing

VINEYARD

Proprietà: Tenuta San Jacopo

Area: 2.5 hectares

Altitude: 300 mt. a.s.l.

Exposure: south - east/west

Density: 4.500 plants/hectare and 5.650

plants/hectare Training system: spurred cordon

Vineyard average age: 10 years

VINIFICATION AND AGEING

Yield: 5 tons per hectare

Harvest time: end of August

Picking: grapes are hand picked and carried in 20 kg-cases

Maceration: the selected grapes under go cold maceration with dry ice in the press for a few hours at 8°/10° C

Fermentation: 90% in temperature-controlled stainless steel vats, 10% in 500 lt. barrels. Fermentation temperature: 16°/18° C

Ageing: 90% 6 months stainless steel tanks on the lees, 10% in 500 lt wood barrels.

Malolactic fermentation: no

Bottle ageing: 2 months

N° of bottles: 8.000