



2015

Ancherona *Toscana Igt*

VINTAGE PROFILE

2015 will be remembered as one of the warmest in recent years; to a mild winter and a spring with regular rainfall, succeeded a hot summer with rare precipitations. Good weather conditions allowed a good quantity and excellent quality production, with perfect phenolic maturation in all vineyards, guaranteeing wines suitable for long aging.

VINEYARD LOCATION

San Felice (Castelnuovo Berardenga, Siena)

SOIL PROFILE

Medium-textured, predominantly calcareous marl breakdown of alberese and galestro strata, with abundant gravel-pebble mixture.

TRAINING SYSTEM

Guyot

GRAPES

Chardonnay 100%

HARVEST

First week of september

VINIFICATION & MATURATION

After the grapes are picked by hand, the must macerates at 8°C for 24 hours and then ferments in small French oak barrels. The wine matures sur lies for 9 months in the barrels, and a further 6 months in the bottle.

BOTTLES PRODUCED

8.000

SERVING TEMPERATURE

12-14 °C

ALCOHOL

13,5% Vol

CELLARING

5-8 years

TOTAL ACIDITY 5,0 g/l

RESIDUAL SUGAR

inf 0,5 g/l



TASTING NOTES & PAIRINGS Deep straw yellow. The nose reveals impressions of tropical fruit, acacia blossoms, and judicious notes of vanilla and toasted oak. Notably smooth and attractively crisp, with a lengthy, long-lingering finale. Vegetable risottos; veal, poultry, and fish.