



# 2014

## *Ancherona Toscana Igt*

### VINTAGE PROFILE

One of the most peculiar climatic trend of the last decade: -winter definitely warm and rainy, and average temperatures during spring, with no excessive rainfall; the months of July and August were instead a bit cooler than usual with frequent afternoon showers.

### 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 90% Sauvignon Blanc and Semillon 10%

### HARVEST

Chardonnay September 12

Sauvignon Blanc and Semillon September 18

### 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**

**10.000**

**SERVING TEMPERATURE**

**12-14° C**

**ALCOHOL**

**12,7% Vol**

**CELLARING**

**5-8 years**

**TOTAL ACIDITY** 5,2 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.