



# Rondinaia

2007 HARVEST

*INDICAZIONE GEOGRAFICA TIPICA DI TOSCANA*

**Region/Origin:** I.G.T. - Indicazione Geografica Tipica - Bianco di Toscana - (Toscana I.G.T.)

**Grapes:** Chardonnay 100%

**Location:** 100 m above sea level, exposition South/South-West

**Vine density per hectare:** 5.500

**Harvest:** between August 28 and September 9

**Fermentation:** The destemmed grapes were left on the skins for 24 hours (dry ice covering) and gently pressed to retain quintessential qualities. 50% of the wine was fermented in temperature-controlled stainless steel vats at 16 °C, while the other half was fermented in second hand oak barrels with malolactic fermentation.

**Ageing:** For 6 months “sur lie” (on the lees).

**Bottling:** April 2008

**Alcohol:** 14% vol.

**Total Acid:** 5,20 g/l

**Production:** 7.000 bottles in 6 bottle cases.



0,75 lt.

**Oenologist:** Giovanni Passoni



CASTELLO DEL TERRICCIO