



Rondinaia

2008 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.

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

Bottling: July 2009

Alcohol: 13% vol.

Total Acid: 5,20 g/l

Production: 7.000 bottles in 6 bottle cases.



0,75 lt.

Oenologist: Graziana Grassini