

CHARDONNAY 2019



IGT Toscana

History of the wine

Made exclusively from Chardonnay grapes. It is a fresh and crisp wine with a great elegance and balance. The Vinolok® glass stopper keeps the freshness and floral notes unaltered.

2019 vintage in Tuscany

2019 is a vintage with a capital "V". A dry and not too rainy winter was recovered by a cool and rainy spring. The budrust was a little later than the usual, marked by higher temperatures during summer which also allowed perfect ripening and excellent vegetative balance of the plants. In late August we experienced some rain. It was followed by an ideal cool and breezy September, which characterized the aromatic framework of Chardonnay 2019.

Winemaker tasting notes

"The aromatic details of this wine say a lot about the 2019 vintage climate. The wine is lemon with greenish reflections, the nose expresses beautiful floral notes enhanced with constant references of citrus fruit, such as grapefruit and orange peel. The good acidity, combined with a light sapidity and a strong minerality, embody the possibility of evolution of this wine. It is characterized by a marked freshness and great fragrance. The mouth is tense and vibrant, supported by a pleasant citric acidity."

Cecilia Leoneschi, febbraio 2020

