

TORRICELLA 2024

Toscana IGT

Chardonnay 100%

Alcohol: 13.50% vol.

pH: 3.14

Total acidity: 6.18 g/L

Sugar: 0.31 g/L

Dry Extract: 20.73 g/L

VINEYARD AND SOIL

Altitude: 400-500 m above sea level

Exposure: east | southeast

Vines: 6.600 vines/hectare

Cultivation and Technique: guyot

Soil Type: *Macigno del Chianti* (sandstone), rich in sand and rocks, well drained and containing little organic matter

GROWING SEASON

Following a mild winter with abundant rainfall, 2024 spring temperatures were normal, with significant precipitation, particularly in the early part of the season. Temperatures then rose sharply at the beginning of June, remaining above 30°C for the rest of the summer with little rainfall. However, the reserves accumulated during the winter enabled the production cycle to progress regularly and the grapes to ripen perfectly.

VINIFICATION

The grapes were handpicked at the end of August. After criomaceration (5°C), the fermentation occurred in stainless steel tanks at controlled temperature (12-16°C) for 30 days. Torricella was then aged in 500lt tonneaux - 20% new French oak and 80% used - for 9 months, before being bottled, aged for other 3 months and released on the market.

