



# Ancherona

Toscana IGT 2021



SAN FELICE

In San Felice, Chardonnay has expressed its excellent capacity of reaching high quality levels thanks to a soil and a microclimate particularly favorable for this vine. Ancherona is a white of good structure, complex and with excellent aging ability. The small French oaks, where the wine ferments and refines, give a pleasant toasted note. The name, of Etruscan origin, comes from a waterway nearby the estate.

## Vintage Profile

The 2021 vintage was characterized by a mild and dry winter. The germination was consequently brought forward to the end of March for the earliest varieties and for the best exposed vineyards. On the nights of April 8 and 9, the temperature dropped a few degrees below zero, significantly reducing production. Fortunately, the spring was rainy, allowing the plants to tolerate a long, hot summer. Production was poor but, as often happens, the small quantity corresponds to an excellent quality.

## Tasting Notes and 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. Perfect with vegetable risottos, veal, poultry, and fish.

## 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

## Harvest

Last week of August

## Bottles Produced

5.300

## Serving Temperature

12 °C

## Alcohol

12% Vol

## Cellaring

5–8 years

## Total Acidity

7,0 g/l

## Residual Sugar

< 0,5 g/l

## Size

