



Avane

Chardonnay Toscana IGT 2021

Avane is the historical name of the territory which included the village of San Felice. A new white wine from our range, produced entirely with Chardonnay grapes from a single vineyard that does not have the soil and microclimate best suited for Sangiovese. The label depicts a decoration present on an Etruscan vase found during archaeological excavations within our 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

Complex and persistent citrus bouquet, white flowers with marked notes of straw and acacia. On the palate, balanced sensations of freshness combine with a pleasant softness. Perfect with appetizers and light first courses, white meats and sushi.



SAN FELICE

Vineyard Location

Vigna del Lago, San Felice (Castelluccio Berardenga, Siena). An area with a suitable microclimate and a soil rich in limestone (alberese) that allow Chardonnay to express plenty of freshness and richness.

Soil Profile

Medium-textured, predominantly calcareous marl, breakdown of alberese and galestro limestones.

Training System

Spur-pruned cordon

Grapes

Chardonnay 100%

Harvest

3rd September

Vinification & Maturation

Harvest by hand in the early morning hours. Maceration at a temperature of 8° C. Fermentation predominantly in steel and partly in oak barrels. Bottle aging for a few months.

Bottles Produced

3.300

Serving Temperature

12 °C

Alcohol

11,6% Vol

Cellaring

5–8 years

Total Acidity

6,8 g/l

Residual Sugar

<0,5 g/l

Size

