



In Avane

Chardonnay Toscana IGT 2023

SAN  FELICE

In Avane, from “Avenal” the Etruscan name of the area, encloses a trace of the ancient culture present in the territory of San Felice. In Avane represents the best expression of San Felice’s Chardonnay.

Vintage Profile

The 2023 growing season was characterized by a spring with higher-than-average rainfall compared to recent years. This necessitated meticulous vineyard management, particularly with regard to canopy control, in order to mitigate the risk of fungal diseases. Despite high temperatures in July and August, the vines did not experience hydric stress, as soil water reserves—replenished during the wet spring—were sufficient to sustain vine development. Additionally, the warm conditions prevented the onset of insect infestations. A pronounced diurnal temperature range during late August and early September contributed to the achievement of optimal grape ripening.

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.

Vineyard Location

San Felice (Castelnuovo Berardenga, Siena).

Soil Profile

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

Training System

Spur-pruned cordon

Grapes

Mainly Chardonnay

Harvest

4th week of August

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.

Serving Temperature 12 °C

Alcohol 12,5% Vol

Cellaring 5–8 years

Total Acidity 5,6 g/l

Residual Sugar < 0,5 g/l

Size

