



In Avane

Chardonnay Toscana IGT 2024

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 2024 vintage was balanced and favorable for grape quality. The mild winter and regular rainfall ensured good water reserves, while spring saw steady vegetative growth. The warm but breezy summer, with wide temperature variations between day and night, preserved freshness and aromas in the white grapes.

The harvest took place under optimal conditions, with healthy and ripe grapes, shaping a harmonious, fresh, and intensely aromatic vintage.

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 % Vol

Cellaring 5–8 years

Total Acidity 5,2 g/l

Residual Sugar < 0,5 g/l

Size

