

Ancherona

2006 vintage

TYPE	Toscana IGT
VINEYARD LOCATION	<i>Ancherona</i> and <i>Campriano</i> vineyards on Agricola San Felice (Castelnuovo Berardenga - Siena)
ALTITUDE	<i>Chardonnay</i> : 340 metres <i>Sauvignon Blanc</i> : 400 metres
ASPECT	<i>Chardonnay</i> : southwest; <i>Sauvignon Blanc</i> : southeast
VINEYARD SIZE	<i>Chardonnay</i> : 3 ha; <i>Sauvignon Blanc</i> : 2 ha
YEAR PLANTED	<i>Chardonnay</i> : 1980; <i>Sauvignon Blanc</i> : 1988
SOIL PROFILE	Medium-textured, predominantly calcareous marl breakdown of alberese and galestro strata, with abundant gravel-pebble mixture, resting on the Monte Morello formation
TRAINING SYSTEM	Guyot
GRAPES	<i>Chardonnay</i> 85% <i>Sauvignon Blanc</i> 15%
HARVEST	<i>Chardonnay</i> September 8 <i>Sauvignon Blanc</i> September 10
VINIFICATION AND MATURATION	After the grapes are picked by hand, the must macerates at 8° C for 24 hours and then ferments in small French oak barrels. The wine matures <i>sur lie</i> for 9 months in the barrels, and a further 6 months in the bottle
BOTTLES PRODUCED	12,500
SERVING TEMPERATURE	12 - 14° C
ALCOHOL	13.3% Vol
TOTAL ACIDITY	5.1 g/l
RESIDUAL SUGAR	1.8 g/l
CELLARING	5-8 years

