

DUECENTODIECI



Winery

Fattoria Bini

Denomination

Toscana IGT - Chardonnay

Vintage

2014

Grape varieties

100% Chardonnay

Harvest period

The harvesting of Chardonnay grapes is very premature, and in our area it's usually done at the end of August.

Wine making

Part of the must obtained after the grapes are delicately destemmed and gently pressed, goes into second passage French barriques where it ferments. The wine remains on its lees in barrels for approximately 6 months. The other part of the must ferments in stainless steel tanks at a controlled temperature of 16° C and, after a careful selection, the two parts are finally blended.

Tasting notes and food matches

The wine is straw-white in colour with golden reflections. The bouquet is very rich and complex, with notes of tropical and citrus fruit. The palate is mineral and full-bodied; the sweet taste and the richness of the fruit are well-balanced by the acidity.

The wine has a big complexity, but at the same time is tasteful; it's also a long lasting wine: it can be drunk immediately or it can be stored in the wine cellar for many years.

Excellent with fish, shellfish, white meat and fresh cheese.

Serving temperature is 12° C.

Terroir

The 9 Hectares Chardonnay vineyard is located in the Vinci area and is exposed south, south-west. The training system is Guyot and the density is of 4.800 vines per hectare; the vines are 15 years old.

Awards

4 grapes from **Duemilavini 2016**

86/100 points from **I vini di Veronelli 2016**

88/100 points from **Luca Maroni 2016**