



Tiezzi

Montalcino

Sant'Antimo doc Chardonnay

Viticulture

Grapes: 100% Chardonnay

Notes: This 100% Chardonnay is born in the vineyards of Podere Cigaleta and is made in a very limited quantity.

Vinification

The must is fermented and stored in barriques for over five months.

Ageing

In barriques for over five months.

Organoleptic Qualities

Colour: Deep straw yellow.

Perfume: Intensely vinous with a light scent of vanilla and fresh fruit.

Flavour: Pervasive, fresh and tasty with notes of plums, raspberries and cherries.

Serving suggestions

This wine is fermented in barriques and thus has a good structure. It can be drunk with starters, fish dishes, unripe cheeses and dry patisserie.

To fully enjoy this wine, we recommend uncorking well in advance and serving 10/12°C.



Azienda Vitivinicola Tiezzi

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