



The Artimino Cru project stems from the desire to convey, through the language of wine, the complexity and richness of an extraordinary territory.

Between 2022 and 2025, the estate conducted an important study of vineyard zoning, with the aim of identifying and enhancing the micro-zones most suited to the production of wines of the highest quality. The work, entrusted to Prof. Attilio Scienza, Dr. Luca Toninato, and expert Stefano Pinzauti, a pioneer of zoning in Italy, represented a turning point in the in-depth knowledge of the soil and microclimate of Artimino.

The three-year study combined traditional methods with the latest technologies, such as satellite mapping and precision geological analysis, to accurately define the pedoclimatic characteristics of each area.

The results revealed an extraordinary biodiversity, a mosaic of soils, exposures, and altitudes that intertwine in the heart of the ancient Medici hunting reserve of Barco Reale. This diversity led to the realization that each vineyard has a unique character, capable of producing a distinctive and unrepeatable wine.

At the same time, under the supervision of oenologist Riccardo Cotarella, experimental vinification was carried out for three consecutive years, with the aim of verifying in the cellar what had been observed in the vineyard.

The integration of agronomic data and oenological findings made it possible to draw up a detailed map of the estate's viticultural potential, identifying five symbolic plots, each capable of producing a precise and recognizable varietal identity.

This research gave rise to the five Artimino Crus, single-varietal wines that represent the authentic expression of the soul of the territory.

Each Cru is the result of a journey of knowledge, of shared oenological and agronomic research that combines science, experience, and sensitivity.



ARTIMINO

WINE ESTATE



PUNTO OMBRA

CHARDONNAY TOSCANA

Indicazione Geografica Tipica

43°46'10.5"N 11°01'28.13"E

Vintage

2022

Grape variety

100% Chardonnay

Alcohol content

12,5%

Soil

The vineyard is located at an altitude of about 80 meters, with soils that evolve from non-recent alluvial substrates, sandy loam.

These soils are very suitable for various white grape varieties, including Chardonnay.

The good depth, the evident structure even in the lower layers, the good internal drainage, and a high water reserve are physical conditions that predispose the vine to balanced vegetative development, particularly Chardonnay, which is sensitive to water stress. The good water reserves, combined with a marked temperature range due to the proximity of the Arno River, help to maintain an adequate level of acidity in the grapes. The sandy loam texture, combined with a good supply of limestone, ensures that the wines are refined and intensely aromatic.

Vinification

The Chardonnay grapes are harvested in the early hours of the morning to preserve their freshness and aromatic integrity. The harvest is manual and takes place in 15 kg crates, which are promptly transported to the cellar.

A rigorous selection of the bunches is carried out both before and after destemming, to eliminate any grapes that are not perfectly ripe. The destemmed grapes are then loaded into the press, where they remain in contact with the skins for a short cold maceration. This step, carried out in a protected environment with dry ice, allows for the delicate extraction of aromatic precursors and noble substances from the skins, enhancing the complexity of the varietal profile.

This is followed by extremely gentle pressing, aimed at extracting only the most valuable fraction of the must, the so-called "Cuvée," rich in acidity and sugars. Yields are deliberately limited to ensure a must of the highest quality. Before alcoholic fermentation begins, the must is left to settle statically for 48 hours at a temperature of 8-10°C to promote natural clarification. Alcoholic fermentation takes place in temperature-controlled stainless steel tanks, slowly and steadily, to enhance the freshness and aromatic expressiveness of the Chardonnay. Halfway through the fermentation process, 30% of the wine is transferred to new French oak barriques, while a further 15% continues in second-use barriques, where fermentation is completed. This aging in wood gives the wine structure, depth, and remarkable complexity.

The wine then remains in contact with the noble lees for about 12 months, during which regular bâtonnage is carried out with the aim of enriching its structure, increasing its creaminess on the palate, and promoting aromatic evolution.

Tasting Notes

Appearance

Bright golden yellow, velvety texture and dense arches denoting structure and maturity.

Nose

Complex bouquet, ripe tropical fruit, hazelnut, melted butter and delicate toasted nuances.

Palate

Soft entry, full body, balance between freshness and roundness, long finish with toasted and citrus notes.