



# PIETRABIANCA



**CATEGORY** Chardonnay Castel del Monte DOC (controlled appellation)

**BLEND** Chardonnay and Fiano  
Selected grapes from the estate's proprietary vineyards in the township of Minervino Murge (province of BAT)

**VINTAGE** 2016

Winter weather in 2016 guaranteed an early start to the various phases of the growing season, approximately fifteen days earlier than the preceding vintage. In the months of April and May, cool temperatures led to a reduction of the precociousness created by an early bud break, leading to a flowering in line with normal seasonal averages. The months of June and July showed an average warmth, and several moments of cooler and rainy weather assisted a positive growth of vegetation and a good ripening of the grapes. The Chardonnay harvest was a regular one, beginning around the 18th of August, and was followed, a month later, by the picking of the Fiano.

**PRODUCTION** The harvested grapes were given a soft pressing. The must went into stainless steel tanks at a temperature of 50° Fahrenheit (10° centigrade) to allow a natural static settling of the impurities. Part of the Chardonnay then went into new French and Hungarian oak barrels, where it went through a temperature-controlled fermentation, which was followed by a period of aging on the lees and the malolactic fermentation. The Fiano and a part of the Chardonnay, instead, were fermented in stainless steel tanks at a temperature of 63° Fahrenheit (17° centigrade) in order to fully bring out their freshness. In the month of January, the Chardonnay in oak was racked into stainless steel tanks, blended with the Fiano and the other part of the Chardonnay, and bottled. A further six month period of bottle aging preceded commercial release.

**ALCOHOL** 13,5% vol.

## TASTING NOTES

**Color** A golden yellow

**Aroma** a rich and ample bouquet with notes of citrus fruit flowers, broom, sweet spices, and vanilla.

**Flavor** a full, balanced, and persistent wine, whose savory and mineral notes combine with the sweet and elegant sensations of ripe fruit. The period of bottle aging increases the overall aromatic complexity and balance

## Serving temperature:

54° Fahrenheit (12° centigrade)