



## PIETRABIANCA



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

**BLEND:** Chardonnay and Fiano

A selection of grapes sourced from the proprietary estate of Minervino Murgia (province of BAT)

**VINTAGE:** 2018

**CLIMATE:**

The 2018 vintage was, in general, compared to the preceding one, cooler and, on the whole, rainier, one capable of guaranteeing the correct supply of water to the vine and vineyard. The initial months of the year were, for the most part, mild in their weather with several periods of lower temperature which delayed the beginning of the vegetative cycle. Higher temperatures, beginning in late April, brought the season back into balance. The picking began with the Chardonnay during the first half of August and continued with the Fiano in the first two weeks of September. The harvest was carried out at night or during the early hours of the day in order to preserve the aromas of the grapes from oxidative processes.

**PRODUCTION**

The grapes were destemmed and given a light pressing upon their arrival in the cellars. The must went into stainless steel fermenting tanks at a temperature of 50 °Fahrenheit (10° Centigrade) to favor a natural settling of impurities. Part of the Chardonnay was successively fermented in new small oak barrels of French origin where the alcoholic fermentation took place at a controlled temperature. The wine then aged on its own lees and the malolactic fermentation followed. The Fiano, and part of the Chardonnay, were fermented in stainless steel at a temperature of 61-63 °Fahrenheit (16-17 °Centigrade) in order to maintain its characteristic freshness. In the month of January, the Chardonnay in barrique went back into stainless steel, blended with the Fiano and the other part of the Chardonnay, and bottled. The resulting wine was aged for six months in bottle before being released onto the market.

**ALCOHOL:** 13.5° Vol.

**TASTING NOTES**

**Color** a brilliant yellow with green highlights

**Aroma** the nose is fresh and delicate and expresses notes of tropical and white fruit. The white peach and lilies fragrance fuses with toasted and floral sensations.

**Palate** lively and persistent, the savory mineral notes are expressed with finesse on the palate with flavors of white fruit and sweet spices. The balance and freshness are excellent.

**SERVING TEMPERATURE:** 54 °Fahrenheit

Organism of control number IT BIO 009 - CV29  
Certificate of conformity in the course of processing

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