



PIETRABIANCA

Classification

Chardonnay Castel del Monte D.O.C. – Organic wine

Vintage

2019

Grape variety

Chardonnay, Fiano

Climate

The 2019 growing season will be remembered as one of the coolest in recent years, defined by lower-than-average temperatures and frequent rain showers. Mild winter conditions and abundant rainfall during the first few months of 2019 guaranteed a good start to the vines' vegetative cycle, consistent with last year's timeline. Spring weather was cool with temperatures lower than seasonal averages, especially during the month of May, resulting in moderate vine growth and a delay in the accumulation of phenolic compounds during flowering about two weeks later than usual. The beginning of June brought beautiful weather and higher temperatures that boosted bud growth and guaranteed good canopy development. Harvesting activities for Pietrabianca began during the first half of August with Chardonnay and was completed at the end of September with Fiano.

Vinification and aging

Harvested grapes were brought to the cellar, destemmed and gently pressed. The must was transferred into stainless steel tanks at a controlled temperature of 14 °C (57 °F) to favor natural clarification. Part of the Chardonnay must was then transferred into new French oak barriques where alcoholic fermentation took place at a controlled temperature. Aging on the lees continued in barriques before going through malolactic fermentation. The Fiano grape variety was fermented in stainless steel tanks at a controlled

temperature of 16-17 °C (61-63 °F) to enhance its characteristic freshness. In January, Chardonnay aged in barriques was transferred to stainless steel tanks, blended with Fiano and with the other part of Chardonnay, then bottled. The wine underwent a further 6-month period of aging in the bottle before being released.

Alcohol content

12.5% by Vol.

Historical data

The Bocca di Lupo estate is located at an altitude of 250 meters above sea level (820 feet) in the heart of the untamed Murgia area near Minervino Murge about 90 kilometers west of Bari. The estate's certified organic vineyards grow on calcareous, poor-quality soils that are optimal for producing the finest quality red wines and superb white wines. The main grape varieties grown are: Chardonnay, Fiano, Aglianico, Nero di Troia,





Cabernet Sauvignon and Moscato di Trani. Pietrabilanca is an elegant Chardonnay, with a small percentage of the indigenous Fiano grape variety, crafted at the Bocca di Lupo estate in the heart of Apulia's Murgia area, and its name was inspired by the territory. "Pietrabilanca" refers to the stones that rural farmers hit while ploughing the fields and, once they were crushed and ground into the soil, helped enhance the aromas and flavors of the wines grown here.

Tasting notes

Pietrabilanca 2019 is a bright yellow color with greenish hues. On the nose it's delicate, harmonious and well-defined by notes of white flower blossoms and exotic fruit. This particular vintage presents fresh balsamic sensations of sage and lemon balm together with aromas of lily blossoms and toasted hints of hazelnuts and vanilla. The palate has a pleasant finish; savory and mineral notes delicately merge with light buttery sensations. A youthful expression that reveals excellent aging potential.

