



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 2017

Winter, characterized by mild weather which gave an early impulse to the onset of the growing season compared to the immediately previous vintages, saw a bud break which took place in the month of March. The spring of 2017 was marked by above average temperatures and scarce rainfall while constant peak temperatures during the months of July and August and continuous near-drought conditions created severe stress in the vineyards. Techniques of vineyard management assisted the vines to overcome this period of thermal stress, and a well conceived cultivation of the soil and a careful management of the leaf canopy enabled the full quality potential of the grapes to be brought out. The picking of the 2017 Chardonnay began on August 7th, ten days earlier than in the previous vintage, while the harvest of the Fiano was concluded by August 24th. The harvest took place during the night and the early hours of the day in order to properly defend the aromas of the grapes from oxidative processes

PRODUCTION The harvested grapes, picked during nocturnal hours, were given a soft and delicate destemming and pressing. The must went into stainless steel tanks at a temperature of 50° Fahrenheit (10°) to obtain a natural static settling of impurities. A part the Chardonnay crop went into new French and Hungarian oak barrels where it was put through a temperature-controlled fermentation. The wine then aged on its fine lees and completed its malolactic fermentation. The Fiano, along with a part of the Chardonnay, was fermented in stainless steel tanks at a temperature of 61-63° Fahrenheit (16-17° centigrade) in order to fully bring out a characteristic freshness. The Chardonnay fermented in barrel was transferred into stainless steel tanks during the month of January, blended with the Fiano and the other part of the Chardonnay, and then bottled. A further six month period of bottle aging preceded commercial release.

ALCOHOL 13,5% vol.

TASTING NOTES

Color a golden yellow with greenish highlights

Aroma rich and ample, the wine shows toasty notes well integrated with sensations of both white and citrus fruit along with hints of broom, sweet spices, and vanilla

Flavor pleasurably intense, balanced, and long, the savory and mineral notes fuse with the balanced and elegant flavors of ripe fruit. The finish and aftertaste are pleasurably vibrant in their freshness and palate-cleaning vigor

Serving temperature: 54° Fahrenheit (12° centigrade)