



TENUTA
BOCCA DI LUPO

PIETRABIANCA



Classification

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

Vintage

2021

Grape variety

Chardonnay, Fiano

Climate

Slightly later than average bud break marked the beginning of the 2021 growing season; the buds began to emerge at the beginning of April in the Chardonnay vineyards and Fiano followed suit shortly after. A sudden rise in temperatures of the end of April boosted rapid bud growth and prompted vine development, making up for the initial delay and speeding up the growth cycle. The summer months were characterized by drought conditions and above average temperatures. Despite the lack of rainfall, mid-July the vineyards appeared in optimal conditions. Timing of the harvest was in line with past vintages and began during the first half of August with Chardonnay and was completed in the first half of September with Fiano. Grapes were harvested whole, plump and at peak ripeness.

Vinification and aging

Grapes were harvested in the early morning hours to avoid risks of oxidation during higher daytime temperatures. After destemming, the grapes were gently crushed, and the must was transferred into stainless steel tanks to favor natural clarification. Part of the Chardonnay must was then transferred into French oak barriques where alcoholic fermentation took place, followed by malolactic fermentation and aging on the lees. Fiano grapes, and the remaining Chardonnay grapes, were fermented in stainless steel tanks at a controlled temperature of 16-18 °C (61-64 °F) to enhance its characteristic freshness. In January, the Chardonnay aged in barriques was transferred to stainless steel tanks, blended with Fiano and the other part of Chardonnay, then bottled several months later. The wine underwent an additional period of aging in the bottle before being released.

Alcohol content

13.5% 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, low nutrient 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





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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 2021 is bright yellow with greenish highlights. The nose delivers tropical notes of pineapples and lychees together with hints of orange and peach blossoms. The complex bouquet is completed by citrusy, fresh sensations accompanied by aromas of hazelnuts and vanilla. Lively on the palate with excellent freshness and structure. Pleasantly savory on the finish. Pietrabilanca can be enjoyed immediately but can also age well to be appreciated in the years to come.

