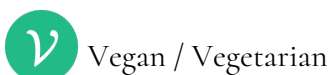


Pietrabilanca, Tormaresca

Puglia, Italy



Product code	AI62ZZWC
Grapes	Chardonnay
Country	ITALY
ABV%	13
Case Size	6
Closure Style	Cork
Producer	Tormaresca
Vintage	2023



Producer

New World wines from the Old World: first settled by the Greeks in the 8th c BC, over the centuries Puglia has been colonised by Romans, Turks, Slavs, Normans & Spaniards. Evidence of this long history is seen in the region's ancient coastal towers overlooking the Adriatic Sea – hence the name, Tormaresca. Acquired by Antinori in 1998 as the Puglian gem of their collection. The philosophy is to produce great wines from indigenous varieties that date back to the Magna Grecia, when all Southern Italy was known as Enotria – the land of wine. Tormaresca leads Puglia's modern renaissance by combining classic winemaking with the latest viticulture techniques to create exceptional wines.

Tasting Notes

The name "Pietrabilanca" recalls the rocks in which the farmers come across during the preparation of the soil and that, once ground and integral parts of the soil, help to enhance the aromas of the wines that are born there. Characterized by a complex bouquet, Pietrabilanca is vibrant, with a good freshness and structure. Pleasantly savory finish. A wine capable of expressing itself today as in the years to come. Pietrabilanca 2022 has a bright yellow color with green reflections. The nose expresses sensations exotic pineapple and banana combined with delicate notes of orange blossom and white melon; complete the bouquet vibrant hints of vanilla and coconut. On the palate it is rich but never heavy, with good freshness and structure. It ends with a pleasant mineral note, typical of the soil in which it is born. A wine characterized by a great identity, able to express itself today as in the years to come.

Viticulture

The estate is located in the countryside of Minervino Murge in Apulia, the DOC region of Castel del Monte in the region of Apulia. The estate's 140 hectares of vines are planted at

about 300 metres above sea level. The soils are primarily made up of calcareous clay and 'Pietrabilanca' refers to the shallow lying, limestone rocks that the farmers hit while ploughing the fields and that are typical of the area. Winters can often be harsh and even in summer, due to the altitude and the sea breezes, the temperature fluctuations in the vineyard can be significant.'

Winemaking

The grape harvest took place in the very early hours of the morning, in order to set the fresh aromas avoiding oxidation during the hottest hours. The grapes arrived in the cellar have been destemmed and softly crushed; the must obtained was transferred to stainless steel tanks at a temperature of about 10°C to facilitate natural clarification. Subsequently, a part of the Chardonnay was transferred to oak barrels. French, where alcoholic fermentation took place followed by malolactic fermentation and aging on its own yeasts. Fiano, as well as the rest of Chardonnay, was vinified in steel at a temperature of 16-18 °C in order to enhance its characteristic freshness. In January Chardonnay in barrique it was transferred to steel, assembled at Fiano and the other side of Chardonnay, and bottled a few months later. This was followed by further refinement in the bottle before being marketed.