

# LAMA DEI CORVI 2022

*Chardonnay Castel del Monte D.O.C.*



The single vineyard Lama dei Corvi is an elegant and complex white wine that takes its name from the eponymous vineyard, planted on white calcareous gravel that was literally ground out of the calcareous rocks that form the Murgia hills in the northern part of Castel del Monte D.O.C. area.

It is obtained from Chardonnay grapes carefully hand harvested and soft pressed with the must fermented in new French oak barriques, where the wine further ages for 8 months before bottling. Complex and mineral with a fine acidity, shows the potential

**VARIETIES:** 100% CHARDONNAY—Tutzer clone

**PRODUCTION AREA:** Territory of Andria in the northern part of Castel del Monte D.O.C. area

**VINEYARDS:** The Lama dei Corvi vineyard (altitude 350 meters) on calcareous rock gravel, trained with the spurred cordon system at 4,800 vines per hectare. Yield is kept as low as 80-90 quintals per hectare

**WINE MAKING:** The grapes are hand-picked into 20-kg shallow boxes in mid August and are then lightly pressed. The must goes to 225-litre French oak barrels, where it undergoes a slow fermentation at 18 °C

**AGEING:** The wine matures in barriques for 9 months, with weekly lees stirring and for further 6 months in the bottle.

**TASTING NOTES:** Deep straw yellow in color. Intense, fruity bouquet, richly layered, "subtle vanilla notes to the cream, hazelnut and baked-apple aromas. Full-bodied, chalky in texture and with delicious creaminess." -James Suckling

**RECOMMENDED WITH:** Perfect complement to rich main courses, especially seafood dishes such as seafood in saffron vellutée or salmon tagliolini.

**CELLARING:** 5-7 years after the harvest

**PRODUCTION:** 12.500 bottles per year

**ANALYTICAL DATA:** Alcohol: 13.38%; Total acidity: 5.62 g/l; pH: 3.42; Residual sugar: 1.89 g/l; Total SO<sub>2</sub>: 111 mg/l