

PRELUDIO N°1 2023

Chardonnay Castel del Monte D.O.C.



Preludio n°1 is the first Chardonnay ever planted in Apulia. The idea of bringing a typically “northern” vine, such as Chardonnay, into Apulia, represented a great winemaking challenge for our winery. The transfer required long years of experimentation; first in the vineyard, researching the correct stock and the most appropriate training system, and then, once the vine was acclimatised, in the wine cellar, to identify the right time to harvest and the most suitable system of wine-making. The results were certainly positive, thanks to the fact that on the hills of the Castel del Monte DOC area, especially on calcareous-tufaceous soils, the Chardonnay vine has found a habitat which fosters its complete, correct maturation, exalting the variety character. The wine that has resulted, the Preludio n°1, is one of the most pre-stigious in our range of production.

VARIETIES: 100% CHARDONNAY

PRODUCTION AREA: The Murgia hills in the Castel del Monte D.O.C. area

VINEYARDS: Located on the highest hills at an altitude of 350 metres on rocky soil, the vines are trained to the spurred cordon system at 4,800 vines per hectare. Yield is kept as low as 90-100 quintals per hectare

WINE MAKING: The grapes are picked between the second and the third week of August. The settled must is inoculated with cultured yeasts, and then ferments for about 10 days at 18°C in stainless-steel tanks

AGEING: The wine matures on the fine lees for 3-4 months to develop complexity and aromatic richness, and undergoes a malolactic fermentation. It is released in the spring following harvest

TASTING NOTES: Straw yellow in colour; intense, multi-layered bouquet, with notes of pear and peach blossom; crisp, full and fruity on the palate, with good length and complexity

RECOMMENDED WITH: An ideal complement to rich main courses and classic pasta dishes, as well as to fish, poultry, and veal. Serve cool.

CELLARING: Its complexity and structure will allow the wine to evolve for up to three years after the harvest

ANALYTICAL DATA: Alcohol: 13.24%; Total acidity: 5.77 g/l; pH: 3.36; Residual sugar: 3.36 g/l; Total SO₂: 121 mg/l