

## LAMA DEI CORVI 2018

CHARDONNAY CASTEL DEL MONTE D.O.C.



The “single vineyard” Lama dei Corvi is the prestigious white wine that takes its name from the new vineyard “Lama di Corvo”, planted in the rocky hills in the northern part of the Castel del Monte D.O.C. area. It is obtained from Chardonnay grapes carefully hand harvested and soft pressed. The must is then fermented in new French oak barriques, where the wine ages for 8 months. In order to maintain the maximum of the organoleptic characteristics the wine does not undergo cold stabilization before bottling.

**VARIETIES:** 100% CHARDONNAY

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

**VINEYARDS:** The Lama dei Corvi vineyard, at an altitude of 350 metres and with rocky soils, where the vines are trained to the spurred cordon system at 4,800 vines per hectare. Yield is kept as low as 80-90 quintals per hectare

**WINEMAKING:** The grapes are hand-picked into 20-kg shallow boxes during the second week of 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 twice-weekly lees stirring. The wine is then bottled without cold stabilization and matures for a further 6 months before release

**TASTING NOTES:** Deep straw yellow in colour. Intense, fruity bouquet, richly layered with ripe pear and apple over nuances of saffron and cinnamon. Complex and elegant on the palate, it shows good balance between fruit and complex notes

**RECOMMENDED WITH:** The complexity of the wine makes it the perfect complement to rich main courses, especially seafood dishes such as seafood in saffron vellutée or salmon tagliolini

**CELLARING:** If properly stored the wine has a potential to age up to 5 years after the harvest

**ANALYTICAL DATA:** Alcohol: 13,5%; Total acidity: 5.70 g/l; pH: 3.45; Residual sugar: 1,95 g/l; Total SO<sub>2</sub>: 75 mg/l