



BOCCADIGABBIA

MONTALPERTI CHARDONNAY

Grapes: 100% chardonnay

Vineyard: About 1.5 hectares, aspected south and near the sea, on sandy clay soils. Vine density is 3,600 per hectare, trained to short-pruned spurred cordon.

Harvest: Hand-picked, in late August-early September, with yield of 60-70 ql. (6-7 tons) per hectare.

Vinification: The grapes lightly pressed, and the must then cold-settled in steel tanks.

The wine ferments in Allier barriques and matures in them for 4-5 months, with frequent lees stirring.

After the assembling of the master blend and further maturation in vats, the wine is estate-bottled a year from harvest; it receives six more months' bottle-ageing preceding release.

Profile: Montalperti is a wonderfully rich, full wine with generous alcohol, eminently cellarable. It opens with attractive scents of citrus, edged with vanilla, and the palate shows excellent body and a perfectly-gauged acidity. The wine will be at its best with substantial dishes that can match its structure and roundedness.

Cellaring will increasingly bring to the fore the elegance of which this wine is capable.

The wine is named after an ancient castle, Mons Alpertis, located in the same *contrada* where our estate vineyards lie.

