TENUTA
BOCCA DI LUPO



PIETRABIANCA

Classification
Chardonnay Castel del Monte D.O.C. – Organic wine

Vintage
2025

Grape variety
Chardonnay, Fiano

Climate
The 2025 growing season began with a winter that was not particularly mild. Budbreak occurred starting from mid-March for Chardonnay and at the end of the month for Fiano. Spring was marked by abundant rainfall, especially between the end of March and the beginning of April, allowing excellent water reserves to accumulate in the soils. Rising temperatures from the end of April encouraged rapid, balanced vine growth. Summer was generally hot and dry, without excessive heat spikes, and followed a regular pattern, allowing the grapes to begin the ripening process under optimal conditions. The berries arrived at harvest in perfect health and with an excellent balance between sugar levels and acidity: Chardonnay was harvested in the first days of August, followed by Fiano approximately one month later.

Vinification and aging
As usual, grapes were harvested at night to preserve fresh aromas and prevent oxidation during the hottest hours of the day. After destemming, the grapes were gently crushed, and the must was transferred into stainless steel tanks at a temperature of approximately 10 °C (50 °F) to favor natural clarification. Part of the Chardonnay must was then transferred into French oak barriques and tonneaux, where alcoholic fermentation took place, followed by malolactic fermentation and aging on the lees. Fiano grapes, together with the remaining Chardonnay grapes, were fermented in stainless steel tanks at a controlled temperature of 16-18 °C (61-64 °F) to enhance the grape varieties' characteristic freshness. In January, the Chardonnay aged in barriques was transferred to stainless steel tanks, blended with Fiano and the other part of Chardonnay, then bottled several months later. The wine underwent an additional period of aging in the bottle before being released.

Alcohol content
12.5% by Vol.

Historical data
The Bocca di Lupo estate is located at an altitude of 250 meters above sea level (820 feet) in the heart of the untamed Murgia area near Minervino Murge about 90 kilometers west of Bari. The estate's certified organic vineyards grow on calcareous, low nutrient soils that are optimal for producing the finest quality red wines and superb white wines. The main grape varieties grown are: Chardonnay, Fiano, Aglianico, Nero di Troia, Cabernet Sauvignon, Cabernet Franc and Moscato di Trani. Pietrabianca is an elegant Chardonnay, with a small percentage of the indigenous Fiano grape variety, crafted at the Bocca di Lupo estate in the heart of Apulia's Murgia area, and its name was inspired by the territory. "Pietrabianca" refers to the stones that

rural farmers hit while ploughing the fields and, once they were crushed and ground into the soil, helped enhance the aromas and flavors of the wines grown here.

Tasting notes
Pietrabianca 2025 is bright yellow in color with light green hues. The nose is elegant, balanced, and sun-kissed: citrus notes and ripe pear meet hints of nectarine and white melon, while delicate sensations of vanilla complete the aromatic profile. The palate is characterized by pleasant freshness, complexity, and mineral notes typical of Tenuta Bocca di Lupo's terroir. Pietrabianca has great character and a unique identity and can be enjoyed immediately but can also be appreciated in the years to come.