



## LA PIETRA

*Chardonnay di Toscana (IGT)*



### THE LAND

**Area of production:** made from grapes coming from the vineyards of Cabreo estates, on Panzano hills

**Altitude:** about 450 MASL

### THE GRAPE

**Vines:** Chardonnay 100%

**Planting density:** 5.000 vines per hectare

**Production per hectare:** on average 7 tonnes of grapes

**Yield in wine from the grapes:** about 60%

### WINE MAKING

**Vinification:** soft pressing and cold decantation for 24 hours. Partial alcoholic fermentation in barrels made of French oak (500 liters) (50% new and 50% aged one year).

**Ageing:** 12 months in oak barrels (500 liters) with "bâtonnage".

**Bottle ageing:** minimum 6 months

### THE WINE

**Tasting:** Wine with a strong personality, with aromas speaking the language of flowers and ripe tropical fruits. On the palate it is rich, dense, persistent but also fresh, fragrant and mineral.

**At the table:** At our "Villa di Nozzole" we like to match it with chicken and rabbit fried in our farm-fresh extra virgin olive oil

**First harvest:** 1983

**Shelf life:** up to 15 years

**Interesting fact:** Cabreo La Pietra was one of the very first Italian white wines to age in small barrels of French origin

#### Ambrogio e Giovanni Folonari Tenute S.a.r.l.

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