

CABREO

## La Pietra Chardonnay di Toscana IGT 2020

*Italy / Tuscany*

1983 was the first vintage of La Pietra. La Pietra's Chardonnay grapes come from high-elevation vineyards (1476 feet) that produce grapes with cool-climate freshness and balancing acidity. The handpicked fruit is gently pressed before a period of cold settling. The Chardonnay must is fermented in oak barrels before aging on the fine lees with periodic stirring to enrich the wine's aromas and flavors. The wine spends a minimum of six months in bottle before release. The word pietra means stone.

### TASTING NOTE

Bright light yellow with hints of light green, La Pietra has lively tropical fruity notes and acacia flowers on the nose. Intense and powerful on the palate with balanced dry, crisp and long finish.

### TECHNICAL DATA

GRAPES: 100% Chardonnay

APPELLATION: Chardonnay di Toscana IGT

ABV: 13.5%

AGING: 12 months in tonneaux and 6 months in bottle

### UNIQUE SELLING POINTS

- A classic IGT Chardonnay that displays the unique Tuscan terroir
- Matured 12 months in oak (50% new) and 6 months in bottle before release



Ambrogio Folonari and his son Giovanni are counted among Tuscany's top winemakers, presiding over seven estates in each of Tuscany's primary areas of production.