

M E T A F I S I C A

T O S C A N A B I A N C O I G T

As of the 2021 vintage, Metafisica IGT Toscana Bianco is a blend of approximately 50% Chardonnay and 50% Trebbiano Procanico. A union of two of the world's most characteristic grapes, the Chardonnay is cultivated in Montalcino and the Trebbiano Procanico in Scansano. The vineyards that produce this white wine are two micro plots harvested at optimal ripeness and vinified and aged separately. The Chardonnay and Trebbiano wines are more than the sum of their parts and create a perfectly balanced Super Tuscan packed with stone and lemon salinity, surprisingly vibrant yet ancient.

The first planting of Chardonnay at Castello Romitorio dates back to the early 1990s when Sandro Chia had the intuition to plant Chardonnay in Montalcino. The original plot proved not to be ideal for Chardonnay and the Chia family decided to replant the vineyard elsewhere. Today, this tiny, northwest facing vineyard sits on Galestro soil at approximately 400 meters above sea level.

Trebbiano entered the blend in 2021 following the acquisition of one of Scansano's oldest vineyards of Trebbiano Procanico located at Riparossa Localita Case Sparse. This varietal is typical to the Maremma and has been considered amongst the most versatile grape varieties. It is a grape that can adapt to many climates, but in its perfect terroir it can achieve balance and grace to rival some of the world's finest white wines.

The juice is macerated on the skins for 48 hours at low temperatures before gentle pressing and cooling for a further 48 hours. After natural settling, the liquid starts the fermentation process. The subsequent wine rests on the lees in Barriques for 9 months, followed by a period of bottle aging in our temperature-controlled cellar until release.



T O P R A T I N G S

92 Eric Guido, Vinous.com

91 James Suckling