CASTELLO ROMITORIO

METAFISICA

TOSCANA BIANCO

TECHNICAL NOTES

The vineyards that produce this white wine are micro plots: the grapes are brought to optimal ripeness, then processed separately from fermentation to aging. These varietals, combined together, create a perfectly balanced Super Tuscan, rich in minerality and freshness, surprisingly vibrant.

The first Chardonnay vineyard at Castello Romitorio was planted in the early 1990s. The original plot proved not to be ideal for Chardonnay, so the Chia family decided to move the vineyard to replant it elsewhere. Today, this tiny, northwest facing vineyard has found its ideal environment, spreading its roots in soils rich in Galestro.

Trebbiano entered the blend in 2021 following the acquisition of one the oldest vineyards of Trebbiano Toscano (or Procanico), located in Località Case Sparse (Scansano). 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 shortly macerated on the skins before gentle pressing and cooling. After natural settling, the liquid starts the fermentation process. The subsequent wine rests on the lees and then undergoes a period of bottle aging in our temperature-controlled cellar.

LABEL

The watercolor on the label of Metafisica was painted by Sandro Chia in 2020 specifically for this wine. The piece was created to resemble the universe, which has a seemingly abstract relationship to space and time when compared to time on Earth. Metafisica, which is a blend of Chardonnay and Trebbiano Procanico, is a resonant nectar that seems able to transport us across centuries, if not millennia, of making fine white wines in the Mediterranean.



TOP RATINGS

92+ Monica Larner, Wine Advocate92 Raffaele Vecchione, winescritic.com92 Eric Guido, Vinous.com91 James Suckling

ALL RATINGS

