

Metaurum Bianchello del Metauro Doc Riserva



Production: Fratte Rosa, Pesaro e Urbino.
Vine variety: Bianchello, an old 'clone' of Trebbiano
Vineyard: Vigna Campodarchi
Surface: 2.5 ha
Plant spacing: 300 x 0.80
Altitude: 400 m above sea level
Plants per hectare: 4.000
Exposure: South /South–West
Yield per hectare: 7 tonnes.

Training method: trellis with Guyot pruning or bow training
Plant age: 45 years on average
Harvesting period: first ten days of October
Type of terrain: clayey-calcareous
Bottle-ageing: at least 12-month bottle-ageing before marketing
Alcoholic strength: 14% – 14.50%
Serving temperature: 14°C.

Harvesting method: the Campodarchi vineyard, with an average plant age of 45 years, is the oldest vineyard of the winery and can offer the best Bianchello output. This wine is exclusively produced from the best grapes having reached the ideal stage of ripeness. Vintage is made at a later stage, in October, when grapes are riper. Bunches are accurately selected and rigorously handpicked into small boxes.

Vinification and Barrel-ageing: soft, whole-bunch pressing. Cold, static must decanting. This wine is totally aged on fine lees (sur lies) in new French oak barrels for 12 to 18 months, with continuous resuspension of noble lees (batonnage). This technique is used to give the wine a richer bouquet and a more intense taste.

Tasting Notes: To the sight, a bright deep straw-yellow colour with golden nuances; to the nose, good intensity, a rich bouquet with hints of ripe fruits and hues of dried, candied fruits, dry flowers, sweet spices, white pepper, chocolate, chestnut honey, hints of beeswax, butter, gooseberry in alcohol, and a mineral touch. To the mouth, a soft overwhelming foretaste sustained by good freshness for an overall balanced, intense and long-lingering effect and a later explosion of sensations; later perceptions on the nose remind us of sensations already experienced on sniffing the wine before tasting, a savoury finish indeed.

The Sommelier's advice: On preparations like structured first courses, succulent, slightly greasy, aromatic, spicy, tasty, with sweet and fat tendency. Second courses grilled or baked white meat. First courses with white truffles.