



CAPSULA VIOLA

Category

A Chardonnay white wine

Vintage

2017

Climate

The weather of the 2017 vintage, characterized by a mild winter and by a spring which was both dry and with temperatures - on the whole - above seasonal averages, favored both a precocious bud break and flowering and an acceleration of the following phases of vegetative growth and development of the vines. Summer was distinguished by a regular climate, in line with preceding vintages.

The Chardonnay crop, assisted by a climate which was tendentially warm and dry, were harvested from the first ten days of August on.

Fermentation

The harvested grapes were destemmed and given a soft pressing. The must was chilled to a temperature of 46° Fahrenheit (8° centigrade) to favor a natural static settling of impurities. It then went into temperature-controlled stainless steel tanks, where it fermented at a temperature held to a maximum of 59° Fahrenheit (15° centigrade). The wine was then held in stainless steel at a temperature of 41° Fahrenheit (5° centigrade), filtered, and bottled starting in December of 2017.

Alcohol

12°



Historical data

Capsula Viola was created in 1980, within the Consorzio del Vino Galestro, the Consortium of the Galestro Wine, to satisfy the need to produce a white wine which would serve as the expression of the personality of Chianti, a territory characterized by Galestro, a soil of friable rock which was capable of giving much freshness and important mineral notes to the wines. Today, Capsula Viola Chardonnay maintains, in a modern style, the wine's historic characteristics of freshness, savor, and drinking pleasure. Its name and the color of its capsule, the distinctive traits of the original denomination, represent a homage to the history of this wine.



Tasting Notes

Straw yellow in color with greenish highlights, the wine offers a nose which is elegant and delicate with aromas which recall white flowers and golden delicious apples. The flavors are fresh, balanced, and savory.