



NIBBIO CHARDONNAY DELLA SALA

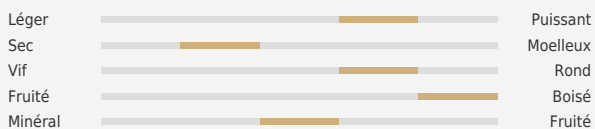
PRODUIT

Crafted with exceptional precision from the best Chardonnay plots of the Castello della Sala estate, Nibbio is an exceptional cuvée, produced only in the most remarkable vintages, when nature and terroir combine to deliver perfect ripeness, balanced acidity, and an exceptional aromatic expression.

Located at an altitude of over 500 meters, the selected vines benefit from clay-limestone soils rich in marine sediments, which give the wine the mineral tension and elegance typical of great white terroirs. The influence of Umbria's continental climate, tempered by cool nights, allows for a slow and gradual ripening of the grapes, essential to the wine's final complexity.

The vinification of Nibbio follows an almost artisanal approach of precision. The grapes are harvested by hand, in successive selections, at dawn, to preserve their freshness. A cold skin maceration precedes the delicate pressing. Fermentation then takes place in small French oak barrels, where the wine is aged for a long period, with regular stirring of the lees, reinforcing the aromatic richness and creamy texture.

PROFIL GUSTATIF



IDENTITÉ

Région viticole / Pays	Umbria / Italie
Type de vin	Blanc
Volume	0,75L
Potentiel de garde	5 ans
Cépages	Chardonnay, Grechetto, Viognier