

Castello Romitorio Metafisica Bianco Toscana

THE FACTS

COUNTRY: Italy

REGION: Tuscany

APPELLATION: Toscana IGT

CEPAGE: 50% Chardonnay, 50% Trebbiano

WINEMAKING: 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.

AGING: On the lees in Barriques for 9 months, then bottle aging

THE STORY

Sandro Chia may have purchased the abandoned castle for which this estate is named in 1984, yet its foundation can be dated back over a millenia to the romans. The castle stood through state disputes, the turbulent middle ages, and Italy's reunification before Chia partnered with his friend Franco Martini, a predominant expert in Brunello and the cellar master. Their sons, Filippo and Stefano, now work at the winery and represent the coming generation. This is Avant Garde style melded with rich history.

PHILOSOPHY: Sandro Chia (and Filippo now) viewed each portion of winemaking as the tools of a painting or sculpture - pure, unbridled, and best when their roots are considered.

THE ADJECTIVES

OVERALL: Vibrant yet ancient

AROMAS / FLAVORS: Lemon, green apple, white florals, toasted oak spice, stony salinity

THE SELLING POINTS

A perfectly balanced Super Tuscan

AWARDS: 92pts Wines Critic, Raffaele Vecchione, 92pts James Suckling, 92pts Wine Advocate

PAIRINGS: Pasta, pizza, seafood

