



T U N I A



CHIAROFIORE

/ Technical datasheet

White Wine

Organic Wine

Grapes: 85% Trebbiano, 15% Vermentino

Planting year: 1970

Yield per hectare: 2,500 kilos

Harvest: by hand, in crates

Type of soil: calcareous-clayey

Altitude: 300 m a.s.l.

Location: hills on the northern border of Val di Chiana

Exposure: south-west

Spontaneous fermentation with native yeasts Unfiltered and unclarified wine

CHIAROFIORE

/ Description

An elegant and reactive white wine, with a characteristic orange colour that places it among the so-called **orange wines**. Its appearance results from both the fermentation process made with the skins, as if it was a red wine, and from our Trebbiano whose fully ripe bunches are pink. The final result is an amber-coloured wine with pink reflections.

Chiarofiore is obtained from **four different harvests**, each made into wine separately. The first one takes place in late August when Trebbiano still slightly unripe grapes are picked to obtain a wine with **high acidity**. We allow them to ferment without skins. In mid September we harvest the ripe grapes of Vermentino, allowing them to undergo **maceration for about one month**. At the end of September, another harvest of fully ripe Trebbiano grapes takes place. This time, they undergo **fermentation with the skins**. Finally, in November, a late harvest of Trebbiano is carried out, whose bunches are now slightly **dried** and partly attacked by the **noble rot** (*Botrytis cinerea*). Also, this last portion undergoes maceration.

The four harvests are made into wine separately, all of them in steel tanks. After one year of ageing on the lees, the wines are assembled together before bottling **without clarification or filtering**.

CHIAROFIORE

/ Tasting notes and pairings



Our suggested serving temperature for this white wine is around 14°, namely cool but **not cold**. Open the bottle and wait a few minutes to allow the wine to breathe before drinking it.



After pouring Chiarofiore in the glass, you will see a well-defined **amber colour** - unusual in a white wine - that results from the long period of contact with the skins and the late harvest.



Holding the glass still, you will perceive spicy notes, above all **cloves**. You could perceive a slight hint of sulphur due to the type of wine-making that will disappear immediately. Swirling the glass, you will perceive sweet notes of **almond** and **dried apricot**, mixed with **caramelized aromas** that, after a while, will give room to aromas of **orange peel**.



Now you can taste it. First of all, you will feel **acidity** on the sides of your tongue and an almost **salty** (mineral) flavour on the tip. There could be a slight and temporary effervescence due to the yeasts still working in the bottle. You will also perceive some **astringency** given by the tannins released during fermentation with the skins, although this roughness is balanced by the **smoothness** resulting from the late harvest. Chiarofiore is a full-bodied wine with a long-lingering flavour.



Suggested pairings include **ripened cheese**, **white meats** (rabbit, pork or guinea fowl), dishes based on **liver** and courses with **vegetables**.