

M E T A F I S I C A

T O S C A N A B I A N C O I G T

Metafisica IGT Toscana Bianco is the result of over 25 years of research on Chardonnay vines planted at high altitude near Castello Romitorio in north-west Montalcino.

The project, started by Sandro Chia in 1997, was based on the notion of creating a physical and theoretical space - or in Italian 'spazio' - in which the concept of Chardonnay could be explored freely. After years of researching the correct plot, rootstock, and clone, Filippo Chia finally completed his father's work and identified the right 'spazio' suited to Chardonnay.

Despite being a mere 0.2 hectares and producing only 1200 bottles, the terroir of this vineyard is very special as it sits at an altitude of 300m on a layer of prehistoric oyster shells. During vinification, we macerate the juice 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. The subsequent wine rests on the lees in Barriques for 9 months, followed by a period of bottle aging in our temperature-controlled cellar until release.

2020 is the first vintage produced from these young Chardonnay vines.

