

	Retail	Savings
\$11.99	\$24.00	50%

2017 Fietri Hic et Nunc Bianco product-timed-pdf - Colli Toscana Centrale, Italy - Organically-Grown Chardonnay-Viognier

Why We're Drinking It

Blending Chardonnay with Viognier is common in the South of France, where the two grape varieties get along beautifully in a range of fragrant, juicy, Mediterranean-styled whites. As the home of Chianti Classico, Brunello, Vino Nobile di Montepulciano and of course a host of Super Tuscan reds, Tuscany may seem like the last place to find such a white blend. Turns out those famous Tuscan hills are just as perfect for ripening Chardonnay and Viognier.

Each varietal is treated to its own tailored technique with Chardonnay fermented in French barriques and Viognier in stainless steel. After primary fermentation, the Chardonnay portion underwent malolactic fermentation, adding a luscious, nutty character, while malo was prevented in the Viognier, preserving its bracing citrus component and natural tangy finish. After six months of maturing separately (again, Chard in barrique, Viognier in stainless steel), the halves were brought together. The Latin name means "Here and Now." An appropriate title for this fresh, dazzling white meant to drink now at the dinner table, poolside, or pretty much anywhere at all.

- This wine is an IGT (indicazione geografica tipica) instead of the more typical DOC or DOCG. IGT wine can be produced precisely in the style the winemaker prefers and from any varietal.
 - 2016 looks to be very promising throughout Central Italy. The Wine Enthusiast rated the vintage 91-93 points or "Excellent." "Another good vintage in Tuscany has produced wines with deep colour and impressive fragrance," writes Jancis Robinson.
 - Viognier stands alone in the white wine category—no other wine can match its intense aromatics and flavors. Gaining popularity in California, this Northern Rhône native is defined by bold fruit, aromatics of jasmine, honeysuckle, white peach and ripe apricot along with plenty of balancing nerve and stony minerality.
 - The Hic et Nunc is a certified "Vino Biologico." Fietri's Linari Vineyard--the source for both varieties in this delicious white—is farmed without synthetics or chemicals.
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Tasting Notes

From the winery:

Bright and intense straw yellow in color, it has strong mineral notes. First the exotic fruits and coconut prevail, accompanied by the sweetness of the Golden apple. Then follow citrus notes and the Mediterranean scrub with salty sage, spring essences of wildflowers and almond trees. The palate is clean, balanced and consistent, with a structured but well-polished body. The freshness remains, a lively salty end and a soothing vanilla aftertaste: a moment of Fietri.

VARIETAL
Chardonnay, Viognier
APPELLATION
Colli Toscana Centrale, Italy
ALCOHOL
12.50
SIZE
750ml
BLEND
50% Chardonnay, 50% Viognier

The Story to Know

From the winery:

"Hic et Nunc" - "Here and Now" was the motto of Horace, an ancient Latin poet. An exhortation to seize life, not to allow precious opportunities to escape. Such is "Hic et Nunc", the white of Fietri: an instant of intensity.

It is a Biological IGT, a blend of 50% Chardonnay grapes (6 months of barrique) and 50% Viognier (6 months of stainless steel) from the Linari vineyard, facing north-east. Hic et Nunc offers an aesthetic experience.

Perfect Pairings

This will taste lovely alongside a chicken or pork dish with spicy flavors, any creamy or buttery cheeses, or a spicy Asian dish.
