

UNTI

D R Y C R E E K V A L L E Y

BIANCO DEL CAMPO

2 0 2 2

WHITE TABLE WINE

GROWN, PRODUCED AND BOTTLED BY UNTI VINEYARDS

HEALDSBURG, CALIFORNIA ALCOHOL 13.4% BY VOLUME

**H A R V E S T E D :**  
SEPTEMBER 6-15, 2022

**B R I X A V G :**  
21.9

**B L E N D :**  
43% VERMENTINO  
30% FIANO  
16% BIANCOLELLA  
11% FALANGHINA

**A C I D I T Y :** 6.1 g/L  
**p H :** 3.40  
**A L C O H O L :** 13.4%

**A G I N G :**  
STAINLESS STEEL TANKS AND  
CONCRETE EGGS

**B O T T L E D :**  
8 / 2 1 / 2 3

**C A S E S P R O D U C E D :**  
405

# 2 0 2 2      B I A N C O D E L      C A M P O

**VARIETAL/VINEYARD:** This Italian white wine blend comes from 3.8 acres of young vines planted in 2018. The vermentino is a clone from Liguria. The clusters and berries are small compared to our original vermentino block. It produces a wine that is not as exotically fruity and with more mineral and spice, which is common in Liguria. The fiano, falanghina and biancolella comes from the Foundation Plant Service nursery at UC Davis. Fiano and falanghina are fruity with great natural acidity, while the biancolella is a bit softer.

**VINTAGE:** 2022 began with a dry winter that transitioned into a cooler spring with some intermittent light rains, wind and cold spells. These ultimately played a role in naturally lowering our yields throughout the estate. Lower yields especially benefit our whites and rosè blocks because it enables us to achieve ideal aromatic and flavor development, along with uniformity in ripeness. Finally in mid-August we experienced much warmer temperatures that persisted until mid-September, finishing off the ripening process with full, expressive aromatic and flavor development.

**WINEMAKING:** The grapes are de-stemmed, pressed, and sent to tank where the juice is allowed to settle for 24 hours prior to fermentation. Our varietals were fermented in stainless steel tanks and concrete eggs at temperatures below 70 degrees to retain bright aromas. We prevented this wine from going through malolactic fermentation, thereby preserving the bright natural acidity in this focused white.

**STYLE/DESCRIPTION:** All these unique varietals add up a fruity, dry and crisp white wine that is perfect for everyday drinking, especially in the summer. Our Bianco is a blend you would never see in Italy. However, in California we have the freedom to experiment with unconventional blends to make a wine that will have you thinking of the Amalfi coast. It is a glimpse into the future of white wine in California. - MJU