



CHARDONNAY PUGLIA IGP

Wine type: White

Grape: Chardonnay

Appellation: Puglia IGP

Vine training: Guyot

Vines per Ha: 4.500

Production area: San Marzano (TA), Salento, Puglia. The area is about 100 m above sea level and benefits from great diurnal temperature

variations

Soil: Quite thin and with a fine texture

Harvest: First and second week of August

Vinification: Destemming and soft pressing, cold static decantation

and alcoholic fermentation at 16°C in steel tanks

Ageing: In stainless steel tanks

Tasting notes: Straw yellow; floral bouquet with hints of jasmine and wild rose, fruity of pineapple and banana, slightly herbaceous. It has an elegant taste, fresh, delicate and mineral

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Best served with: Fish soups and broth with shellfish, vegetables and

soft cheese

Serving temperature: 10-12°C

