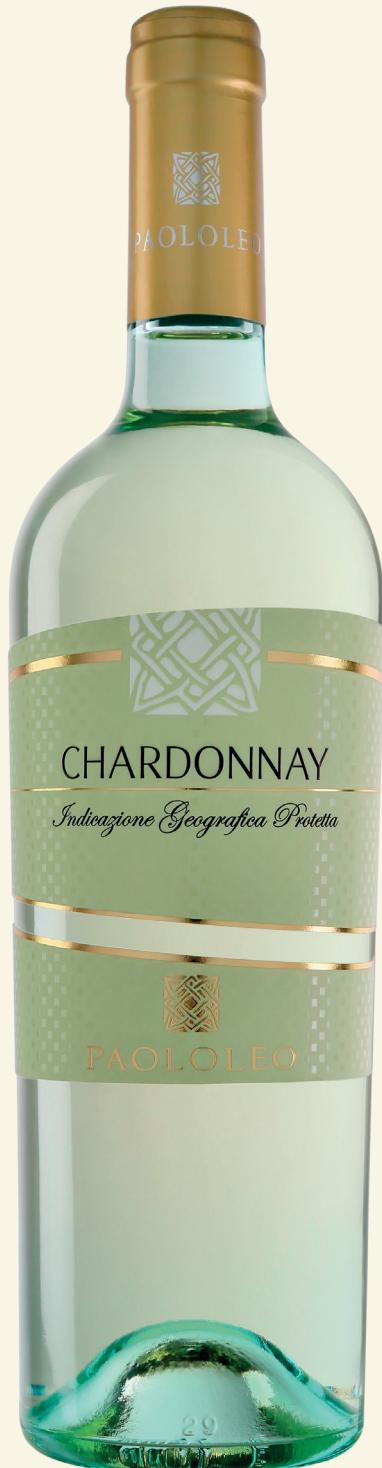


CHARDONNAY



Chardonnay is a famous white grape variety, grown in many countries where it expresses differently. In Puglia, Chardonnay produces excellent wines, particularly in Salento area; its fruity and fresh character perfectly matches the traditional Puglian cuisine based on fish and vegetables.

GRAPE VARIETY: Chardonnay

APPELLATION: Salento PGI

PRODUCTION AREA: province of Brindisi in Southern Puglia

TRAINING SYSTEM: cordon training, spur-pruned vines

SOIL: medium texture

PLANT DENSITY AND YIELD: 4500 plants per hectare and 2.5 kg of grapes per plant

HARVEST: The harvest is carried out in the early hours of dawn around the first ten days of August, to avoid the high summer temperatures of Salento, preserving the freshness and acidity of the fruit.

VINIFICATION: The grapes are destemmed and crushed; follows a short cold maceration and a subsequent soft pressing of the must. Fermentation with selected yeasts is carried out at a temperature of 15 °C for about 10 days.

AGEING: 4 months in stainless-steel vessels and 1 month in bottle

ALCOHOL: 12.5%

CALORIES: 87.5 kcal / 100 ml

TASTING NOTES: lemon-green color, with fruity aromas of peach and apricot and delicate nuances of tropical fruits; dry and fruity on the mouth, with a lingering freshness.

SERVICE: 8-10 °C

FOOD PAIRING: light appetizers, salads, fried fish, seafood and light soups.

CL 75

CL 37,5

