

# TERESAMANARA

I.G.T. SALENTO • CHARDONNAY

## PRODUCTION AREA

Guagnano (LE).

## TRAINING

Guyot (5,000 plants per hectare).

## HARVEST

Mid-August.

## VINIFICATION

After being crushed and gently pressed, the must is cooled to 10° C. in order to facilitate natural fining. The first part of alcoholic fermentation is carried out in stainless-steel vats with temperatures kept below 15° C. The must, still fermenting, is then transferred to barriques where fermentation is completed.

## AGING

The wine is then aged in barrique on its lees for approximately 8 months.

## AGING POTENTIAL

This wine is ideal for collectors (a vertical of 3 vintages is recommended). With time, this wine will amaze and reward the patient wine lover.

## COLOR

Intense straw yellow with nuanced golden and green tones.

## NOSE

Spicy aromas emerge immediately on the nose, giving way to a rainbow of overflowing floral and fruit aromas. Acacia and vine flowers together with local and exotic, ripe fruit.

## PALATE

Silky in the mouth, velvety and mellifluous, with freshness and sweet spices imparted by selected wood used during aging. The finish wins over the drinker with its length and its terroir expression.

## PAIRING

This wine is extremely generous when it comes to pairing. From intensely flavored seafood to vegetables and white meats and cheeses. Fried foods and mushrooms are among the winemaker's favorite pairings.

## SERVING TEMPERATURE

14° C. (57° F.).

