

# TERESAMANARA *dieci settembre*

I.G.T. SALENTO • CHARDONNAY

## PRODUCTION AREA

Guagnano (Lecce).

## TRAINING

Guyot (5,000 plants per hectare).

## HARVEST

September 10, 2013.

## VINIFICATION

The grapes for this wine are hand-harvested and placed in small crates. They are delicately pressed so that their golden skins won't impart color to the must, which is chilled to 10° C. so that the wine will undergo natural clarification. The first phase of alcoholic fermentation takes place in stainless-steel vats at a constant temperature of 18° C. The fermenting must is then transferred to barriques where fermentation is completed. Once complete, the wine ages on its lees in French barriques for roughly 12 months.

## AGING

Once fermentation is complete, the wine ages on its lees in French oak barriques for roughly 12 months.

## AGING POTENTIAL

Drink now or age up to 8-10 years.

## COLOR

Translucent golden yellow.

## NOSE

Robust, fresh notes of lime, grapefruit, yellow orange, and lime tree.

## PALATE

A soft white that rides on refreshing acidity. Thirst-quenching but full-bodied and confident with notes of yellow peach, acacia honey, raw almonds, and hazelnut. The finish delivers an intensely salty, passionate Mediterranean flourish.

## PAIRING

Ideal for risotto and white meats. Perfect for seafood and smoked meats. And with a few years of aging, this wine will work well with herbed cheeses.

## SERVING TEMPERATURE

14° C (57° F.).

