

# CHARDONNAY

I.G.T. SALENTO • CHARDONNAY

## PRODUCTION AREA

Guagnano (LE), Montemesola (TA).

## TRAINING

Guyot (5,000 plants per hectare).

## HARVEST

First ten days of August.

## VINIFICATION

The grapes are destemmed, crushed, and gently pressed. The must is cooled to 10° C. in order to allow for natural fining. Alcoholic fermentation is carried out in stainless-steel vats at 15° C.

## AGING POTENTIAL

A wine that will maintain its freshness and flavor for 2 years.

## COLOR

Straw yellow with hints of green.

## NOSE

Rich notes of fresh citrus: lime, grapefruit, and yellow orange. As the aromas develop, hints of lime blossom, chamomile, and Chinese lantern also begin to emerge.

## PALATE

The alcoholic structure and freshness in this wine reward the wine lover with its drinkability and approachability. Its rich finish mirrors its aromas with great balance.

## PAIRING

Seafood in general, particularly mollusks and shellfish. Vegetables and soft cheeses.

## SERVING TEMPERATURE

11° C. (52° F.).

