

Teresa Manara Chardonnay

Every wine tells a story, but some hold more than one. This Chardonnay, for instance, carries the memory of an intuition, the legacy of a mother, and the desire to imagine a different Puglia, at a time when few dared to.

In the 1990s, Augusto Cantele decided to do something unprecedented for the South: ferment Chardonnay in barrique, seeking elegance, complexity, and longevity. A bold move, one that spoke the language of great international whites, but with a Puglian accent. At first, he did it quietly, selling the wine abroad under a different name. Then, in 1999, he officially dedicated it to her: Teresa Manara, his mother, the first to believe in that dream.

To this day, the wine retains that spirit: an intense nose where ripe fruit, white flowers, fresh butter, and vanilla notes intertwine. On the palate, it is full yet never heavy, with balanced acidity and a long, saline, unmistakable finish. The oak aging never overwhelms, it accompanies. This is a Chardonnay with something to say, but it also knows when to stay silent.

When young, it fascinates with its richness. With a few years in the bottle, it transforms, revealing a depth that surprises. And like any true tribute, it needs no grand words. Just open, pour, remember.



Technical Sheet

CLASSIFICATION

Salento IGP

GRAPES

Chardonnay

TRAINING SYSTEM

Spalliera potata a Guyot

HARVEST TIME

Second half of August

VINIFICATION

After gentle pressing, the must is cooled to 10°C to promote natural clarification. Fermentation takes place partly in stainless steel and partly in barriques.

AGING

After fermentation, the wine matures on its lees in a classic blend of French oak barriques—new, second-fill, and third-fill—as well as in stainless steel.

AGEING POTENTIAL

Every cellar should hold a vertical of at least three vintages. This is a wine capable of delivering delightful surprises over time, evolving gracefully in the bottle.

SERVE AT

14°C



Tasting Notes

COLOR

Bright straw yellow with golden highlights—an expression of ripeness and oak aging.

NOSE

An elegant and layered aromatic profile. Ripe yellow fruit, candied orange peel, and quince emerge first. Floral nuances follow, along with hints of almond, hazelnut, sweet spices, and a touch of toast. The French oak is perfectly integrated, enriching the bouquet without overpowering it.

PALATE

Full and velvety on entry, with a creamy texture balanced by lively freshness. The sip deepens gradually, revealing layered fruit and spice notes. Long and persistent, it finishes with a mineral touch and a citrus echo. An important white—elegant and food-friendly.

Food Pairings

Structured yet balanced, this Chardonnay combines roundness with freshness. Its elegant oak-driven spice and long finish make it an ideal companion for refined dishes with defined flavors.

It pairs harmoniously with oven-baked turbot, butter-poached lobster, truffle risottos, or mushroom vol-au-vent. Also well-suited to creamy fish soups or pasta with bottarga and citrus zest.

In Salento cuisine,

it matches beautifully with stuffed cuttlefish, grilled octopus, baked shellfish, braised artichokes, or pittance with turnip greens. Also excellent with smoked burrata or fresh canestrato cheese.