

Teresa Manara Chardonnay VT

Some grapes, if left longer on the vine, change. They concentrate sugars, but also emotion. They lose water, but gain depth. It's a matter of time, and of trust: you have to know how to wait. Teresa Manara Chardonnay Late Harvest is born from that wait, picked deliberately late, when the vineyard seems silent, but something still pulses inside every cluster.

This version comes from the same historic vineyard as the classic Teresa Manara Chardonnay, planted decades ago on the visionary belief that Puglia, too, could speak the language of great white wines. But here, everything is pushed a little further. The grapes are harvested slightly overripe, vinified with extreme care, and aged in barrique, where the wine evolves slowly, taking its time.

In the glass, its color is golden and full. On the nose, aromas burst forth—ripe apricot, candied citrus peel, Mediterranean wildflower honey, aromatic herbs, and delicate spices. On the palate, it is deep and enveloping, yet always vibrant, thanks to a lively acidity that holds its richness and energy in perfect tension. The finish is long, saline, and leaves a bright impression on the palate.

This is not a sweet wine. It's a dry white with a full soul. It defies categories, like all wines born more from an idea than a rule. And it is, above all, a tribute to slow time, to waiting, to the things that ripen when no one is watching.

A rare wine, produced in limited quantities. A whisper that lingers like certain memories.



Technical Sheet

CLASSIFICATION

Salento IGP

GRAPES

Chardonnay

TRAINING SYSTEM

Espalier with Guyot pruning

HARVEST TIME

Depending on ripeness and weather conditions, the grapes are picked in slight overripeness. Each year, the exact start date of harvest is printed on the label of this limited edition.

VINIFICATION

The hand-harvested grapes are placed in small containers and gently pressed to prevent the golden skins from darkening the must, which is then cooled to 10°C to encourage natural clarification. The first part of alcoholic fermentation takes place in stainless steel tanks at around 18°C. The must is then transferred into barriques, where fermentation is completed.

AGING

After fermentation, the wine rests on its lees in French oak barriques—50% new and 50% second-use.

AGEING POTENTIAL

Ready to drink or cellar for 8–10 years

SERVE AT

14°C



Tasting Notes

COLOR

Brilliant golden yellow, with amber highlights that hint at complexity and concentration.

NOSE

Deep and rich. Aromas of ripe tropical fruit, dried apricot, candied citrus, and orange blossom honey. The oak aging adds hints of sweet spice, vanilla, and a touch of toastiness. Notes of resin, custard, and light smokiness also emerge as the wine ages.

PALATE

Full, intense, and velvety. The impressive structure is balanced by a surprising freshness that makes the sip dynamic and persistent. The long and enveloping finish leaves a saline and slightly smoky trail in the mouth that invites reflection. A white wine for meditation, but also for fine dining.

Food Pairings

A white wine with great structure and aromatic depth, ideal for accompanying rich, contrasting dishes. It pairs well with grilled shellfish, creamed cod, foie gras, roast white meats, and pasta dishes with creamy or nut-based sauces.

In Salento cuisine, it pairs well with dishes like baked gurnard with potatoes and olives, octopus alla pignata, chickpea and tria soup topped with crispy croutons, or focaccia with onion and capers. It also pairs well with aged cheeses and slightly piquant pecorino cheeses, for a truly distinctive pairing.