

Chardonnay

Essential, straightforward, and authentic - our Chardonnay reveals the grape in its most honest form. Fermented and aged exclusively in stainless steel, this wine strips away any embellishment to let its freshness and natural elegance shine through, unfiltered.

The decision to forgo oak is a tribute to the pure character of Chardonnay, a variety that adapts beautifully to the terroir of Salento. Here, where sea breezes meet soils rich in history, it expresses itself through crisp fruit notes and a pleasant acidity that make it both versatile and immediately approachable. Each sip offers a taste of the genuine flavors of our land, where tradition meets a modern vision of winemaking.

Its balance and vibrancy make this Chardonnay an ideal companion to a wide range of dishes. Whether it's a seafood dinner or a casual aperitif, this wine enhances the moment with its natural freshness. It's crafted for those who appreciate purity and seek a reliable partner for any occasion.

Behind its simplicity lies a clear philosophy: to celebrate the beauty of essentials. This Chardonnay embodies our commitment to telling the story of the deep connection between grape and Salento - honestly, and with passion. Each glass opens a window onto this land, an invitation to discover its true soul, with no need for unnecessary words.



Technical Sheet

CLASSIFICATION

Puglia IGP

GRAPES

Chardonnay

TRAINING SYSTEM

Espalier with Guyot pruning

HARVEST TIME

Around mid-August

VINIFICATION

The grapes are destemmed, cooled, and gently pressed. The resulting must rests at 10°C to allow for natural clarification. Alcoholic fermentation takes place in stainless steel tanks at a controlled temperature of 15-16°C.

AGING

In stainless steel tanks

AGEING POTENTIAL

A wine that maintains its freshness and savoriness for about 2 years

SERVE AT

11°C



Tasting Notes

COLOR

Bright straw yellow with greenish highlights, a clear sign of freshness and youth.

NOSE

Clean and precise on the nose, with instantly recognizable aromas. It opens with white-fleshed fruit - apple, pear, and lemon zest - followed by a hint of slightly underripe banana and wildflowers. Subtle herbal nuances and a touch of white spice add energy and definition to the aromatic profile.

PALATE

The entry is lively and fresh, supported by a pleasant acidity that gives the sip momentum. The wine is slender yet well-balanced in structure, with a saline note that accompanies the entire tasting experience. The finish is clean and consistent, returning citrus and floral tones that leave the palate refreshed and ready for another sip.

Food Pairings

Fresh, clean, and linear in profile, this Chardonnay enhances the delicacy of ingredients and the balance of flavors. Its lively acidity and citrus-driven finish make it a perfect match for simple yet expressive dishes.

Versatile and straightforward, it pairs easily with seafood appetizers, white fish tartare, octopus salads, vegetable tempura, and light pasta dishes with herbs or citrus.

In Salento cuisine

it goes beautifully with white mussels “alla tarantina,” vegetable pittule (fried dough), marinated bluefish, grilled baby cuttlefish, or friselle topped with cherry tomatoes, olive oil, and capers. Also excellent with fresh cheeses like giuncata or burrata.