

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.

SERVING TEMPERATURE

11°C. (52°F).

