

# 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).

