

TERESAMANARA

I.G.T. SALENTO • CHARDONNAY

PRODUCTION AREA

Guagnano (Le).

TRAINING

Guyot (5,000 plants per hectare).

HARVEST

Late August.

VINIFICATION

After being crushed and gently pressed, the must is cooled to 10°C. in order to facilitate natural fining. The first part of alcoholic fermentation is carried out in stainless-steel vats with temperatures kept below 15°C. The must, still fermenting, is then transferred to barriques where fermentation is completed.

AGING

The wine is then aged in barriques on its lees for approximately 6 months.

AGING POTENTIAL

This wine is ideal for collectors (a vertical of 3 vintages is recommended). With time, this wine will amaze and reward the patient wine lover.

SERVING TEMPERATURE

14°C. (57°F).

