

# TERESAMANARA *sei settembre*

I.G.T. SALENTO • CHARDONNAY

## PRODUCTION AREA

Guagnano (Le).

## TRAINING

Guyot (5,000 plants per hectare).

## HARVEST

September 6, 2016.

## VINIFICATION

The grapes for this wine are hand-harvested and placed in small crates. They are delicately pressed so that their golden skins won't impart color to the must, which is chilled to 10°C. so that the wine will undergo natural clarification. The first phase of alcoholic fermentation takes place in stainless-steel vats at a constant temperature of 18°C. The fermenting must is then transferred to barriques where fermentation is completed. Once complete, the wine ages on its lees in French barriques for roughly 12 months.

## AGING

Once fermentation is complete, the wine ages on its lees in French oak barriques for roughly 12 months.

## AGING POTENTIAL

Drink now or age up to 8-10 years.

## SERVING TEMPERATURE

14°C (57° F).



CANTELE

che vale la pena aspettare ciò per cui batte il cuore