TERESAMANARA VT

I.G.T. SALENTO • CHARDONNAY

PRODUCTION AREA
Guagnano (Le).

TRAINING
Guyot (5,000 plants per hectare).

HARVEST
September 1, 2017.

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.).