

TERESAMANARA *sei settembre*

I.G.T. SALENTO • CHARDONNAY

PRODUCTION AREA

Guagnano (Lecce).

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.

COLOR

Translucent golden yellow.

NOSE

Robust, fresh notes of lime, grapefruit, yellow orange, and lime tree.

PALATE

A soft white that rides on refreshing acidity. Thirst-quenching but full-bodied and confident with notes of yellow peach, acacia honey, raw almonds, and hazelnut. The finish delivers an intensely salty, passionate Mediterranean flourish.

PAIRING

Ideal for risotto and white meats. Perfect for seafood and smoked meats. And with a few years of aging, this wine will work well with herbed cheeses.

SERVING TEMPERATURE

14° C (57° F.).

