Chardonnay

White Wine Salento IGT

Variety:

Chardonnay 100%

Vineyard age:

about 15 years

Training

Spalliera with Guyot pruning, 4.200 plants per hectare

Yield.

1.700 grams per plant

Harvest:

hand-picked grapes and laid down into airy crates

Aging

At checked temperature in stainless steel tanks.

Alcohol

14%

Bouquet

In a context of great harmony there is a fascinating aromatic journey undertaken by fresh floral fragrances that leave room for notes of exotic fruit and a very light vanilla spice.

Taste

The nose continues proudly in the taste, dry, full and velvety that goes out in an enveloping and exciting finish. A wine of great character and long persistence.

Serve at

12°-14° C

