



# CHARDONNAY

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**APPELLATION** Chardonnay IGT (Typical Geographical Indication) Puglia

**GRAPES** Chardonnay 100%

Selected grapes from our Maime estate at San Pietro Vernotico and Bocca di Lupo estate at Minervino Murge

**VINTAGE** 2017

**PRODUCTION** Our Chardonnay grapes, harvested at proper analytical ripeness levels, was immediately pressed in our cellars after picking. After the soft pressing, the must was chilled and held for 24 hours at a temperature of 50° Fahrenheit (10° centigrade) in order to assist a natural static settling of the impurities. The clarified must was fermented, utilizing selected yeasts, in temperature-controlled stainless steel tanks at a temperature of 61° Fahrenheit (16° centigrade) in order to fully bring out the aromatic patrimony of the grapes. The subsequent aging of the wine up until bottling took place in stainless steel.

**ALCOHOL** 12,5% vol.

## TASTING NOTES

**Color** Straw yellow with greenish highlights.

**Aroma** On the nose, the notes of citrus fruit are balanced by hints of wild flowers.

**Flavor** The palate is fragrant and savory with balanced freshness and a delicately fruity finish and aftertaste.

**SERVING TEMPERATURE** 50-54° Fahrenheit (10-12° centigrade)

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