



CHARDONNAY



APPELLATION Chardonnay IGT (Typical Geographical Indication) Puglia

GRAPES

100% Chardonnay from grapes selected exclusively from the Tenute Maime estate in San Pietro a Vernotico and the Bocca di Lupo estate in Minervino Murge.

VINTAGE 2018

HARVEST AND VINIFICATION

Immediately upon arrival in the cellar, Chardonnay grapes were destemmed and gently crushed. The must was then cooled down to a controlled temperature of 10° C (50°F) for 24 hours to favor a natural settling of the impurities. The clarified must was then transferred to temperature controlled stainless steel tanks for alcoholic fermentation at 16°C (61°F) to enhance the grape's distinctive aromatic qualities. The wine aged in stainless steel tanks until bottling.

ALCOHOL 12% vol.

TASTING NOTES

Color straw yellow in color with greenish highlights.

Aroma notes of orange blossoms, jasmine and white peaches.

Flavor fragrant, savory with balanced freshness and a delicate citrus finish

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