



CHARDONNAY

Classification

Chardonnay I.G.T. Puglia

Vintage

2019

Grape variety

Chardonnay

Vinification and aging

Chardonnay grapes were harvested and brought to the cellar where they were gently crushed. The must was cooled down to a controlled temperature of 10° C (50 °F) for approximately 24 hours to favor a natural settling of the impurities. Alcoholic fermentation took place in stainless steel tanks at a controlled temperature of 16 °C (61 °F) to enhance the grape's distinctive aromatic components. Tormaresca Chardonnay aged in stainless steel tanks until bottling.

Alcohol content

12% by Vol.

Historical data

The Masseria Maime estate is located in one of the most beautiful areas of Upper Salento not too far from the town of San Pietro Vernotico in the province of Brindisi. The estate covers an area of about 500 hectares (1,236 acres) with approximately 220 hectares (544 acres) planted with vineyards, 85 hectares (210 acres) of olive groves and the remaining acreage is farmland and woodlands. The property extends about 800-900 meters (2,625-2,953 feet) along the coastline forming a unique landscape of vineyards that lie between woodlands and pine forests and stretch out as

far as the eye can see until they merge into the sea. The most prevalent varieties grown here are: Negroamaro, Primitivo, Chardonnay and Cabernet Sauvignon.

Tasting notes

Tormaresca Chardonnay is straw yellow in color with greenish hues. Its nose offers pleasant aromas of orange blossoms, yellow apples and white peaches. The palate is fragrant, savory, with well-balanced freshness and a delicate citrusy finish.

