



CHARDONNAY

Denomination: CHARDONNAY

Wine Classification: IGP SALENTO BIANCO (white)

Production Area: the provinces of Lecce and Brindisi

Grape Varieties: Chardonnay 100%

Alcohol content: 13% vol.

Soil: alluvial origin soil, mixed (sand, silt and clay) with calcareous zones

Yield: 8 tons of grapes for hectare

Training method: spurred cordon

Vineyard density: 4500-5000 plants per ha

Vinification: after the harvest, very early in the morning, white grapes are de-stemmed and pressed very softly. The must temperature goes down at 10°C, in order to have a decanting. Yeast are added after and the fermentation starts at a controlled temperature of around 16°C.

Ageing: to drink young

Tasting notes

Color: golden yellow

Bouquet: slightly fruity with strong hints of apples, pineapple and vanilla

Taste: soft, dry, stylish and nicely lingering

Serving Temperature: 8-10°C

Pairing: fish starters and fish courses



VECCHIA TORRE