



LEVERANO CHARDONNAY

Denomination: LEVERANO CHARDONNAY

Wine Classification: DOP LEVERANO Chardonnay (white)

Production Area: Leverano (Lecce)

Grape Varieties: Malvasia Bianca 80%, Chardonnay 20%

Alcohol content: 12,00% vol.

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

Yield: 1 ton of grapes for ha

Training method: spurred cordon

Density: 4500-5000 plants for hectare

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: straw yellow with greenish highlights

Bouquet: delicate, tangy with hints of green apple

Taste: dry, refreshing, tangy and nicely lingering

Serving Temperature: 8-10°C

Pairing: raw seafood, shellfish and both grilled and stewed fish courses



VECCHIA TORRE