



NATURAL MERCHANTS SELECTIONS

FINE FOODS & WINES

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CHARDONNAY

Appellation: Indicazione Geografica Tipica (IGT) – Puglia Bianco

THE WINE: excellent drinkability thanks to its intense aromatic freshness.

SOIL: an excellent texture and the presence of active calcium foster the biosynthesis of aromatic compounds.

PLANTING DENSITY: 2000 – 2200 plants / ha for old “tendone” pergolas, 4500 – 5000 plants / ha for young counter espaliers.

TRAINING SYSTEM: one fruiting cane for “tendoni”, spurred cordon for counter espaliers.

VINES: 100% Chardonnay.

VINIFICATION TECHNIQUE: Soft crushing, controlled-temperature fermentation at 15°C in stainless steel containers and ageing on fines lees.

MALOLACTIC FERMENTATION: carried out partially and in special years.

AGEING TECHNIQUE: ageing and stabilization in stainless steel tanks for 6-8 months with frequent batonnage; further ageing for a few months in the bottle.

ORGANOLEPTIC FEATURES: straw yellow colour with greenish glints; marked scent of floral and fruit aromas.

TASTING NOTES TASTINGS.COM: Bright yellow color. Baked apple and spiced nut aromas have a faint rubber galoshes edge and follow through on a soft, silky entry to a dryish medium body with golden raisin box, green apple skin, and citrus peel accents. Finishes with a mild, mineral and caramel accented fade.

SERVING TEMPERATURE: 10 – 12°C.

ALCOHOL CONTENT: 13% by vol.

CERTIFICATIONS: REG. 2092/91 ICEA.

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