



**NATURAL MERCHANTS**

FINE FOODS & WINES

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**CHARDONNAY**  
**Indicazione Geografica Tipica – 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.

**SERVING TEMPERATURE:** 10 – 12°C.

**ALCOHOL CONTENT:** 13% by vol.

**CERTIFICATIONS:** REG. 2092/91 ICEA.

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