



# NATURAL MERCHANTS SELECTIONS

FINE FOODS & WINES

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## POZZO SORGENTE

Chardonnay

Indicazione Geografica Tipica – Puglia

Bianco

**THE WINE:** obtained exclusively from Chardonnay grapes from selected winery-owned vineyards in the district of “Pozzo Sorgente”.

**SOIL:** excellent texture, low percentage of active calcium, very suitable for aromatic Grapes.

**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. Fermentation started at 15°C in stainless steel containers and finished in barriques.

**MALOLACTIC FERMENTATION:** carried out partially and in special years.

**AGEING TECHNIQUE:** batonnage in French oak barriques for 7 months.

### TASTING NOTES:

**Wine Enthusiast:** Here’s an organic Chardonnay from southern Italy done in a New World style. Toasted oak notes add aromatic intensity and aromas of butter, exotic fruit, roasted almond, apricot and yellow rose. The well-priced wine has a smooth and supple approach and can stand up to cream-based dishes.

**AGEABILITY:** considering this wine’s great personality and persistent taste, it begins expressing its complex aromas after a long ageing in the bottle.

**ORGANOLEPTIC FEATURES:** deep straw yellow colour with greenish glints; scent of exotic fruit, notes of citrus and vanilla given by the wood.

**SERVING TEMPERATURE:** 14 – 16°C.

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

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



WINE ENTHUSIAST MAGAZINE

**87 pts.** - An Editors’ Choice

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