



# NATURAL MERCHANTS SELECTIONS

FINE FOODS & WINES

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## AGRINATURA ORGANIC ITALIAN CHARDONNAY

**Winemaker:** Giancarlo Ceci

**Appellation:** Indicazione Geografica Tipica (IGT) – Puglia

**Varietals:** 100% Chardonnay

### Production Area

All of the production is from the Agrinatura Estate in the Italian Province of Puglia, near the village of Andria. The production area includes soils which are very permeable and rich in limestone. The elevation near the Adriatic Sea averages 250 meters, producing an ideal Mediterranean climate for agricultural biodiversity.

### Planting Density

2000 to 2200 plants per hectare for old tendone pergolas, 4500 to 5000 plants per hectare for young counter espaliers.

### Training System

One fruiting cane for tendoni, spurred cordon for counter espaliers.

### Vinification Technique

Soft crushing, controlled temperature fermentation at 15 degrees C in stainless steel tanks and aging on fine lees; partial MALOLACTIC FERMENTATION.

### 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.

**Tasting Notes Wine Enthusiast:** Straightforward and genuine, this Chardonnay made with organic grapes in Puglia delivers aromas of peach, fresh apricot and almond skin. The wine is clean, easy, refreshing and unpretentious on all levels. The winery has been handed down from father to son for eight generations.

**Serving Temperature:** 10-12 degrees C

**Analytical Data:** Alcohol 13% by volume



**Beverage Tasting Institute (BTI) – [www.tastings.com](http://www.tastings.com)**

**WORLD WINE CHAMPIONSHIPS AWARD:** Silver Medal

**RATED: 85 points** (Highly Recommended)



**WINE ENTHUSIAST MAGAZINE**

**86 pts**

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