



SAN MARZANO



Talò

CHARDONNAY PUGLIA IGP

Wine type: White

Grape: Chardonnay

Appellation: Puglia IGP

Vine Training: Guyot

Vines per ha: 4000

Production area: San Marzano (TA), Salento, Puglia. The area is about 100 m above sea level, with a dry microclimate and a good water retention

Soil: Shallow and medium textured

Vine training: Guyot

Harvest: Second week of August

Vinification: The grapes are destemmed and, before pressing, they are left with their skin for few hours at low temperatures so as to extract the delicate aromatic notes. Fermentation takes place in stainless steel tanks for 13-15 days at 15°C so as to preserve the varietal profile

Ageing: In French oak barrels for 4 months with periodic bâtonnage

Tasting notes: Straw yellow colour; elegant bouquet of white flowers and tropical fruits with notes of vanilla. Its taste is elegant, fresh and mineral

Best served with: First courses with fish and starters. Excellent with cheese

Serving temperature: 10-12°C



WINE SHARING BEAUTY