

CHARDONNAY CHIANCA PARA

SALENTO IGT

BARREL FERMENTED & BARREL AGED

DENSE & CREAMY

Grape variety: 100% Chardonnay

Area of production: Salento, Apulia Region

Soil: clay-loam, medium limestone

Alcohol: 14% vol.

Harvest: August

Method of production: ripe Chardonnay grapes are picked slightly dried on the vine. Fermentation takes place in French oak barrels. The wine is then aged in oak casks with continuous contact with the noble lees, through frequent use of the batonnage technique.

Tasting Notes: golden straw color, this barrel fermented and barrel aged Chardonnay opens with lingering sweet spice aromas and hints of chamomile, acacia flowers, banana and apple. The rich palate is dense and harmonious with intriguing buttery notes and hints of pear and vanilla. A full bodied, warm and complex white wine with a vibrant acidity.

Food pairing: best enjoyed with fresh seafood, smoked fish, Lemon garlic scallops. Also ideal with creamy mushroom risotto, roasted chicken, and aged Parmigiano Reggiano.

Service Temperature: 10°

Aging Potential: 5-8 years after the vintage

