

RUGIADA

CHARDONNAY SALENTO IGP



GRAPE VARIETY

100% Chardonnay.

PRODUCTION AREA

Francavilla Fontana (Br).

TRAINING SYSTEM

Guyot.

HARVEST

Second half of August. Hand harvest.

VINIFICATION

The grapes are destemmed, crushed and gently pressed. The must is cooled at 10° C in order to allow the natural fining. Alcoholic fermentation is carried out in stainless-steel tanks at 15° C.

AGEING

4 months in stainless-steel tanks, 1 month in bottles.

TASTING NOTES

Straw yellow colour; dry, delicate, harmonious, pleasantly sour, fruity; long in the mouth.

FOOD PAIRING

Salad, fish fry, shellfish, seafood appetizer and light soup. Good as an aperitif if well chilled.

SERVICE TEMPERATURE

8-10° C.