



NOTTE ROSSA

Technical sheet

Chardonnay Salento IGP

Wine type White

Appellation Salento IGP

Grape Chardonnay

Production area

Salento, Puglia. Approximately 100 m asl. The area is characterised by a dry microclimate with good water retention. The soil is shallow and has good skeletal content, medium-textured, tending to be clayey

Vine Training Guyot, 4,000 vines per hectare

Harvest Second ten days of August

Vinification and ageing

Destemming and contact with the skins for a few hours at low temperatures before pressing. Fermentation in stainless steel at 15°C for 13-15 days. Matured in French oak barrels for 4 months with periodic bâtonnage

Tasting notes

Intense straw yellow colour; fine bouquet of white flowers, tropical fruits and pleasant vanilla notes. The palate is elegant, fresh and mineral

Best served with

Light land-based and seafood starters, first and second courses. Also to be tried with slightly matured semi-hard cheeses

Serving temperature 10-12°C