



ECOSISTEMA

GRAPES: Chardonnay IGT Salento Biologico

PRODUCTION AREA: San Donaci, in the province of Brindisi

HARVEST: Second half of August

VINIFICATION: Wine produced from biological grapes grown according to Reg. CEE 2092/91 controlled by ICEA. The grapes are harvested manually early in the morning and placed in crates of 10kg each.

The grapes are de-stemmed and gently pressed, fermentation takes place at a controlled temperature of 15°C for 10 days.

COLOR: Straw yellow with pale green tinges

PERFUME: Fresh and fruity

TASTING NOTE: Dry, delicate and harmonic, pleasantly acid

ALCOHOL: 12.5% vol.

SERVING TEMPERATURE: Serve at 8-10°C

PAIRING: Seafood courses, especially grilled fish.



75 cl

Bio