



PRODUTTORI DI MANDURIA

Maestri in Primitivo



SANTA GEMMA

Salento Igt Chardonnay

Varietal: Chardonnay 100%

Vineyards age: 20 years

Training system: espalier

Harvest time: early september

Average yield per hectare: 110 quintals (11.000 kilograms)

Winemaking: in white with thermo-controlled
fermentation at 18 °C (64 °F)

Aging: 5 months in French barriques

Alcohol content: 13% Vol.

TASTING NOTES

Color: straw-yellow, with slight golden reflexes.

Bouquet: exotic fruit, enriched with buttery and vanilla notes linked to the wooden ageing.

Taste: good balance between freshness and softness, intense and dry, characterized by a long and elegant finish.

Suggested pairings: better with reach seafood dishes (sea soups, baked snapper). Also recommended with raw fish, it is the ideal companion for crispy tempura, both seafood and vegetable.

Serving temperature: 9 - 13 °C (48 - 55 °F).