

cantine
SANPANCRAZIO

Australe

~ Chardonnay

Salento Indicazione Geografica Protetta



Production area: San Pancrazio Salentino, Puglia

Soil: medium mixture of limestone, clay and silica

Altitude: 65 mt. a.s.l. (above sea level)

Training: espalier, 4.600 plants per hectare

Vineyards age: 30 years

Grape variety: 100% Chardonnay

Harvest: end of August

Production per hectare: 8 tons

Vinification: after destemming and crushing, the must is cooled to 8°C and the alcoholic fermentation is induced due to the action of selected yeasts, enhancing the fruity bouquet to the fullest. During alcoholic fermentation, the temperature is controlled within 16°C.

Ageing: the wine aged for about 6 months in medium-toasted French barriques

Colour: straw yellow with golden reflections

Bouquet: delicate, soft bouquet, with aromas of exotic fruits, honey, butter and hints of vanilla

Taste: medium-bodied, dry and velvety, savory with an elegant and persistent aftertaste

Serving temperature: 10°-12°C

Alcohol content: 13,5% vol

Pairings: excellent with starters, fish-based dishes, seafood, shellfish, white meats, cold cuts and cheeses

COOPERATIVA PRODUTTORI AGRICOLI s.c.a.

San Pancrazio Salentino (Br) Italia

T. +39 0831 666064 · info@cantinesanpancrazio.it

www.cantinesanpancrazio.it

