

cantine
SANPANCRAZIO

serrapetralba

~ 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: 20-30 years

Grape variety: 100% Chardonnay

Harvest: first half of August

Production per hectare: 9 tons

Vinification: after de-stemming, pressed grapes produce a must which is cooled to 8 °C to extract the primary aromas, follows a static clarification with temperature controlled fermentation at 15 °C

Ageing: stainless steel

Colour: yellow with green reflections

Bouquet: fine scent, delicately fruity with hints of yellow and exotic pulp fruit

Taste: delicate with notes of apple, banana and pineapple, supported by excellent acidity that enhances its freshness

Serving temperature: 8°-10°C

Alcohol content: 12,5% vol

Pairings: perfect with starters, fish dishes, white meats and cheeses

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