



CHARDONNAY

Puglia

INDICAZIONE GEOGRAFICA TIPICA

DESCRIPTION

A varietal wine that combines French characteristics with the Mediterranean climate of the South of Italy, in which selection by the winemaker of the ideal time to harvest together with modern vinification techniques enhance the fruit.

WINEMAKING

The grapes are harvested, pressed and macerated on the skins for 6 hours. Selected yeasts are added to set off fermentation at a controlled temperature of 16°C for about 10-12 days. The wine is then stocked in steel tanks before bottling and then, aged in bottle.

WINEMAKER'S NOTE

A straw yellow wine, delicately fruity on the nose, with sweet notes of apples and pears. Fresh and attractively soft and round on the palate.

FOOD PAIRING

Perfectly suits fresh pasta dishes such as orecchiette with fresh tomatoes and basil or baked or grilled fish. To be served at 10 °C.

SAN ZENO is a careful selection that includes wines from Italy's finest wine-producing regions.



Geographic Area
Apulia

Alcohol
12.5 %

Grapes/Blend
Chardonnay 100%

PH
3.16

Total acidity
5.5 g/l

Harvesting period
Mid September

Residual sugar
5.95 g/l