

THE  
**WANTED  
CHARD**

**CHARDONNAY  
VINO ITALIANO**





## CHARDONNAY VINO ITALIANO

### GRAPES:

100% Chardonnay

### VINEYARD AREA:

The Chardonnay grapes are carefully selected from low-yielding vineyards in the regions of Puglia and Sicily. These two Southern Italian regions are ideal for the proper maturation of this grape variety.

Training method includes both the Spalliera and the Guyot method, with an average plant density which ranges of 5.500 plants per hectare.

### HARVEST:

Manual picking in mid to late August.

### VINIFICATION:

The grapes are de-stemmed and delicately pressed. The resulting must is chilled to 12°C and left to rest on its lees until fermentation begins. It is then placed in American oak barriques for the full fermentation, which lasts between 7 and 10 days at a controlled temperature of 17°C to 18°C.

Following the fermentation, the wine is left on its lees in the barriques for a further 5 to 6 months. Frequent batonage is carried out to stir the wine and maximize extraction from the lees.

### AGEING:

Fermented and aged for 5 to 6 months in American Oak.

### ALCOHOL:

13%

### WINEMAKER'S NOTES:

Elegant notes of citrus and tropical fruit blend magnificently together in this this BIG, yet soft and round Chardonnay. The oak aging adds complexity and a creamy richness to the wine, and a long and persistent finish.