

# Maxale

Chardonnay  
VINO ITALIANO  
MACERATO



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#### GRAPES:

100% Chardonnay

#### VINEYARD AREA:

The Chardonnay grapes are carefully selected from low-yielding vineyards in Puglia and Sicily, two Southern Italian regions, where this varietal can fully ripen.

#### VINE TRAINING AND DENSITY:

The vines are trained using the Spalliera and Guyot method, at an average density of 5,500 vines per hectare.

#### HARVEST:

The grapes are carefully hand-picked in mid to late August.

#### VINIFICATION:

After the harvest, the bunches are de-stemmed. Fermentation takes place in contact with the skins at a controlled temperature of 16°C, in stainless steel tanks and terracotta amphorae.

After fermentation, the wine remains in contact with its skins for 45-60 days.

The skins are then gently pressed and separated from the wine, which remain on its lees, in stainless steel tanks, terracotta amphorae and barriques.

#### AGEING:

50% of the wine is aged for 5 months in French and American barriques.

#### ALCOHOL:

13 %

#### WINEMAKER'S NOTES:

Intense straw yellow colour with elegant golden hues. Intense and ripe fruit notes of apricot, peach and mango with spicy and balsamic tones. Rounded, structured and savoury with a refreshing, mineral touch.

Excellent with pork loin, roast chicken, salmon with aromatic herbs, fish pie or simply as an aperitif.