

THE  
**WANTED  
CHARD**  
CHARDONNAY

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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:

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 to separate the impurities. Fermentation begins in stainless steel tanks, to be then completed in American oak barriques. The duration is 7 - 10 days at a controlled temperature from 17 ° C to 18 ° C.

### AGEING:

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.

### ALCOHOL:

13%

### WINEMAKER'S NOTES:

Elegant notes of citrus and tropical fruit blend magnificently together in 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.