

TERESA MANARA CHARDONNAY

SALENTO IGP



VINEYARD & PRODUCTION INFO

Vineyard size: 10 ha
Green Status: sustainable
Soil composition: calcareous, clay
Training method: Guyot
Elevation: 131 ft a.s.l.
Vines/ha: 4,800 vines/ha
Exposure: North-East/South-West
Vines age: 20 years
Harvest time: mid August
First vintage: 1999
Production: 90,000 bottles



WINEMAKING & AGING

Varietal composition: 100% Chardonnay
Fermentation

Container: stainless steel tanks

Maceration

Technique: grapes gently pressed, must cooled to 50 °F

Aging

Container: barriques

Length: 6 months sur lies

In bottle: 2 months



TECHNICAL DATA

Alcohol: 13.5%

Residual sugar: 3 g/l

Acidity: 5.4 g/l

Dry extract: 22.4 g/l



FOOD PAIRINGS

Extremely versatile: from intensely flavored seafood to vegetables, white meats, and cheeses.



TASTING NOTE

Straw yellow with golden nuances and green tones. Spicy aromas emerge immediately on the nose, giving way to a rainbow of floral and fruit aromas. Acacia and white flowers, together with local and exotic ripe fruit.

PRODUCER PROFILE

Estate owned by: Cantele family

Winemaker: Gianni Cantele

Total land under vine: 150 ha

Winery production: 1,500,000 bottles

Region: Puglia (Italy)

CANTELE

