

SUD EST BIANCO*IGP Salento Frizzante Bianco*

Grape varieties: Chardonnay and other recommended grapes

Area of production: Leverano (LE) and Salice Salentino (LE)

Soil type: alluvial, average mixture with areas of limestone

Growing system: cordon spur and Guyot

Density: 5.000/5.500 plants per Ha.

Yield per Ha.: 10,00 T/Ha grapes

Production process: stems removal and soft pressing. Fermentation in stainless steel tanks at controlled temperature. Re-fermentation in autoclave (Charmat method) till 2,5 atmospheres.

Organoleptic characteristics

Colour: pale straw-yellow colour.

Perlage: elegant and persistent.

Bouquet: softly aromatic and fragrant.

Taste: pleasantly fresh, with hints of fruit.

Service temperature: 8°C