

Chardonnay Verdeca Salento IGT



MARILÙ



Wine type

Still white

Appellation

Salento IGT

Grape

Chardonnay 80%,
Verdeca 20%

Vintage

2024

Alcohol content

12% vol.

Vine training

Guyot counter-espalier

Harvest

Second/third decade
of August for
Chardonnay.
Second/third decade
of September for
Verdeca.

Fermentation

Alcoholic, for 10-15
days at a temperature
between 16 and 18°C
in steel tanks.
No malolactic
fermentation.

Aging

4 months in steel,
1-2 months in bottle.

Characteristics

Straw yellow with
greenish reflections.
It stands out for intense
aromas of exotic fruit,
pineapple, and banana,
along with delicate
notes of fresh almond.
The sip is fresh and
savory, harmonious
overall.

Recommended pairing

Keyword: versatility.

An ideal wine for an
aperitif, which can be
paired with appetizers,
light first and second
courses, based on
seafood, fish or white
meats. To be tried with
fresh cheeses.

Serving temperature

8/10°C