



CHARDONNAY

Classification

Chardonnay I.G.T. Puglia

Vintage

2022

Grape variety

Chardonnay

Vinification and aging

Chardonnay grapes were harvested, brought to the cellar and gently crushed. The must was then chilled and kept at a temperature of 10 °C (50 °F) for approximately 24 hours to favor natural clarification. Alcoholic fermentation took place in temperature controlled stainless steel vats at 16 °C (61 °F) to enhance the grapes' aromatic compounds. Tormaresca Chardonnay was aged in stainless steel up until bottling.

Alcohol content

12% by Vol.

Historical data

The Masseria Maime estate is located in one of the most beautiful areas of Upper Salento not too far from the town of San Pietro Vernotico in the province of Brindisi. The estate extends along the coastline forming a unique countryside of vineyards that lies between woodlands and pine forests stretching out as far as the eye can see until blending into the sea. The most prevalent grape varieties grown here are Negroamaro, Primitivo, Chardonnay and Cabernet Sauvignon.

Tasting notes

Tormaresca Chardonnay is straw yellow with greenish reflections. On the nose, dominant notes of fresh white pulp fruit, especially pineapple and papaya, are accompanied by floral aromas of jasmine, honeysuckle, and orange blossoms. Its fragrant palate is savory with a soft entry and well-balanced freshness.

