

BATTIGIA

Chardonnay

Chardonnay is the most famous white grape variety in the world, able to express in a particular way the different terroirs where it is grown. In Salento, Chardonnay is known for its delicate tropical fruit aromas and structured body, with the proper freshness needed to perfectly pair Puglian foods.

GRAPE VARIETY: Chardonnay

APPELLATION: Salento PGI

PRODUCTION AREA: south-west of the province of Brindisi, in Southern Puglia

TRAINING SYSTEM: cordon training, spur-pruned vines

SOIL: medium-textured

PLANT DENSITY AND YIELD: 4500 plants per hectare and 2.5 kg of grapes per plant

HARVEST: The bunches of Battigia are harvested in the early hours of dawn around the first ten days of August, avoiding the typical high temperatures of Salento summer to maintain freshness and aromaticity in the wine.

VINIFICATION: grapes are destemmed and crushed, followed by a short cold maceration and a subsequent soft pressing of the skins. Grape juice is fermented at low temperature to preserve aromas and freshness.

AGEING: 4 months in stainless-steel vessels and 2 months in the bottle.

ALCOHOL: 13%

CALORIES: 91 kcal / 100 ml

TASTING NOTES: lemon-green colour, with delicate aromas of peach and tropical fruit, like mango and pineapple; on the palate it is fresh, soft and pleasantly harmonious.

SERVICE: 9-11 °C

FOOD PAIRING: vegetable dishes, delicate cheeses, grilled fish and seafood

