

# ECOSISTEMA

## Chardonnay

Salento area, in Southern Puglia, offers the ideal environmental conditions for practicing organic farming. The high solar irradiation during most of the year, combined with the absolute absence of rain during the summer and the great ventilation, make it possible to produce healthy grapes, without the need of any pesticides or systemic chemical substances.

Aware of the importance of reducing the use of herbicides and pesticides to protect the land and biodiversity of Salento, as well as the health of its population, PaoloLeo winery offers an entire line of certified organic wines.

**GRAPE VARIETY:** Chardonnay

**APELLATION:** Salento PGI

**ORGANIC CERTIFICATION:** ICEA Organic Certified, according to Council Regulation (EEC) No 2092/91

**PRODUCTION AREA:** province of Brindisi, Southern Puglia

**TRAINING SYSTEM:** Guyot

**SOIL:** medium texture

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

**HARVEST:** manual harvest in the early hours of dawn to avoid the lost of freshness and delicate aromas due to the high temperatures of summer; bunches are placed in baskets of 10 kg.

**VINIFICATION:** Destemming and pressing; fermentation is carried out at a temperature of 15 °C for about 10 days.

**AGEING:** 4 months in steel and 1 month in bottle.

**ALCOHOL:** 12.5%

**CALORIES:** 87.5 kcal / 100 ml

**TASTING NOTES:** lemon-greenish colour; fresh and fruity aromas of peach and pear, with citrus notes. Delicate and harmonious flavours, with a good level of acidity and a pleasant finish of stone fruit.

**SERVICE:** 8-10 °C

**FOOD PAIRING:** appetizers based on vegetables, shellfish and delicate cheeses; grilled fish and fowl.

