



BOTROMAGNO
VIGNETI & CANTINE

CHARDONNAY

MURGIA BIANCO
PROTECTED GEOGRAPHICAL INDICATION



Chardonnay is the international variety that has adapted best to the climate of the Murgia area. Our I.G.P. Chardonnay exhibits an elegance and crisp freshness that distinguishes it from the typical Chardonnays of the southern part of this region. Fresh, savoury, with a minerally edge-qualities that are the gift of our tuff subsoils that emerged from the sea thousands of years ago and still today convey its tangy impressions.

TECHNICAL INFORMATION

- Grape variety: 100% chardonnay.
- Denomination: Murgia Bianco I.G.P.
- Growing area: La Selva - area of Gravina in Puglia
- Soils: Limestone subsoil, Bordeaux-style pebbles
- Year vineyard planted: 1997.
- Elevation: 600 metres.
- Vineyard aspect: Southwest.
- Training system: Vertical trellis
- Pruning method: Guyot.
- Vineyard density: 5,000.vines/hectare
- Vineyard yield: 80 q grapes/hectare
- Harvest period: Mid-September.
- Fermentation: In steel at controlled temperature (16°-18°C)
- Fermentation period: 15 days.
- Malolactic fermentation: None.
- Maturation: In steel for 4-5 months, then in bottle for 4 months

SENSORY PROFILE

- Appearance: Deep straw yellow.
- Bouquet: Scents of Fuji apple, peach, pineapple
- Palate: Fruity, fragrant, pronounced acidity

SERVING SUGGESTIONS

- Raw seafood, oysters, shellfish, fish stews

SERVING TEMPERATURE

- 11° C.



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