



BOTROMAGNO
VIGNETI & CANTINE

EFFE CHARDONNAY

EFFE MURGIA BIANCO I.G.P.
PROTECTED GEOGRAPHICAL INDICATION



This Queen of white grapes has adapted well to the cool climate on the hillslopes of the Murgia. It produces an elegant wine with impressive complexity and harmonious proportions. Enlivening a firm structure and supple fruit is its generous acidity, precious gift of the marine tuff that emerged from the seabed floor thousands of years ago and continues to convey a hint of brine. This Chardonnay is the perfect partner to classic Mediterranean cuisine.

TECHNICAL INFORMATION

- Grape: 100% Chardonnay
- Denomination: IGP Murgia Bianco
- Growing area: Santa Teresa, in the area of Gravina in Puglia
- Soils: Limestone substrata
- Year vineyard planted: 2009
- Vineyard elevation: 470 metres
- Vineyard aspect: Southwest
- Training system: Pergola
- Pruning system Guyot
- Vineyard density: 5,000 vines per hectare
- Vineyard yield: 60 q. grapes per hectare
- Harvest period: Early September
- Fermentation: In stainless-steel tanks at 14-16°C.
- Fermentation period: 15 days
- Malolactic fermentation: None
- Maturation: In steel for 3 months, then in the bottle for a further 3 months

SENSORY PROFILE

- Appearance: A golden-tinged straw yellow, tending to amber with ageing
- Bouquet: Fragrances of spring wildflowers, citrus, and broom, with subtle hints of toasty oak
- Palate: Smooth and supple, with a tangy acidity that invites another sip

SERVING SUGGESTIONS

- Complex seafood recipes

SERVING TEMPERATURE

- 10-12° C.



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