

NUMEN Chardonnay



Chardonnay is a white grape variety that adapts very well to different terroirs and winemaking techniques. Fermenting and / or ageing Chardonnay wine in French oak barrels improves its complexity, structure and persistence, adding also notes of vanilla and other oak-derived spices. In addition, oak fermented/aged Chardonnay acquires longevity, developing fascinating tertiary aromas if kept properly in the bottle, even after a few years.

GRAPE VARIETY: Chardonnay

APPELLATION: Salento PGI

PRODUCTION AREA: south-west of the province of Brindisi, 1 km from the Adriatic Sea in southern Puglia

TRAINING SYSTEM: spurred cordon

SOIL: medium texture

PLANT DENSITY AND YIELD: 4500 plants per hectare and 1.8 kg of grapes per plant

HARVEST: the harvest generally takes place in the second ten days of August; basic conditions for the success of this wine is the right maturation of the grapes, the manual harvest in boxes of 5 kg and the period of pre-withering to which the bunches are subdued, during which the substances contained in the pulp are concentrated.

VINIFICATION: soft pressing for a delicate extraction, followed by maceration during 8-9 hours at a temperature of 10 °C. The alcoholic fermentation takes place in American and French oak barrels at a controlled temperature. At the end of fermentation, the wine is left in contact with its lees, which are periodically stirred ("batonage"); the substances released by yeasts during this process further increase the wine's structure and complexity.

AGEING: 6 months in stainless steel vessels and 3 months in bottle

ALCOHOL: 14%

CALORIES: 98 kcal / 100 ml

TASTING NOTES: lemon colour, pronounced fruity bouquet of peach and apricot, with hints of vanilla and almonds; well-structured, with a medium to full body, perfectly balanced with a good freshness. Lingering finish, with notes of honey and apricot jam.

SERVICE: 10-12 °C

FOOD PAIRING: fish dishes, aged cheeses, pasta, white meat, grilled vegetables and aperitifs.

