



“Bucaneve”

Chardonnay del Salento I.G.P.

Area of production : Sava and neighbouring areas

Grape Variety : Chardonnay 100%

Trainig System : Controspalliera with 4.000 vinstocks per hectare

Yield in grape per hectare : 100/110 q

Harvest : At the end of August

Grape harvest: Manual

Vinification: Soft pressing

Yeast: Selected yeast

Alcohol : 12,5%

Refining : Steel tanks

Production method

Produced from Chardonnay grapes harvested by hand in the campaigns of tarantino.

The juice after a soft pressing of the grapes is separated immediately from the skins.

The vinification process continues with a constant temperature control and aging in stainless steel tanks for about 4/5 months.

