



MASSO ANTICO

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Masso Antico

Chardonnay Salento IGT

Organic

Vinification

Harvest takes place in early September. After pressing, 50% of the juice ferments in steel at a temperature of 18 degrees, while the remainder ferments in contact with wood. After 3 months of aging on the lees, the wine is prepared for bottling.

Description

Straw-yellow color; on the nose, there are notes of white-fleshed fruits like apple and pear, accompanied by floral hints of broom. On the palate, it presents a good structure and breadth, leaving a natural minerality after drinking.

Food Pairings

Excellent as an aperitif with shellfish and Puglian vegetable crudités. It pairs well with first and second courses based on simply cooked fish and is also great with fresh cheese.



Chardonnay



Puglia



14-16 °C



Alcol: 12.5%
Zuccheri: 4 g/l

