PRODUCT OF ITALY

CHARDONNAY L'AURORA SALENTO IGP BIANCO







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Appellation: I.G.P.

🏺 Grapes Variety : Chardonnay 100%

Alcohol Vol. : 12.5 % Bottle size : 750 ml Region: **Apulia**

Production zone: Puglia - Salento

Ground nature: Medium misture tending to sandy soil.

Vinificazion: Immediate pressing and dripping of the grapes. Must flower undergo to fermentation in thermoconditioned tanks at a very low temperature (13-16) and purposely selected yeasts are added.

Colour: yellow with greenish shades.

Aroma: soft and fruity.

Flavour: sapid and persistent.

Serving suggestions: entries, fish and seafood.

Tasting temperature: 8 - 10° C.







Near San Pietro Vernotico, a village in Salento, one finds the Vinicola Mediterranea winery. Never has a name been more suitable for a winery that exploits the best qualities and characteristics of the Mediterranean ecosystem. This is a zone that has a natural gift for cultivating vines, thanks to a warm sun and a sea breeze coming from the Adriatic sea, factors which create an ideal climate for wine-

The winery was founded in 1997 by Giuseppe Marangio and Vito Epifani, both already expert in wine-making but for the first time determined to create their own business. Initially the production was exclusively loose wine which was though appreciated and marketed in all of Italy. Their vine varieties are numerous, Negroamaro is the most common then there are Malvasia di Brindisi, Primitivo and others (Montepulciano, Cabernet, Sangiovese and Chardonnay), that have attained the same quality as the indigenous varieties.

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