



SAN MARZANO

Edda

BIANCO SALENTO IGP

Wine type: White

Grapes: Mainly Chardonnay with white native grapes

Appellation: Salento IGP

Vine training: Guyot

Vines per ha: 4.500

Production area: San Marzano (TA), Salento, Puglia. The area is about 100 m above sea level and benefits from great diurnal temperature variations

Soil: Thin layer and with a fine texture

Harvest: August

Vinification: Destemming of the grapes and cryomaceration for a few hours, followed by a soft pressing of the marc and cold settling. Alcoholic fermentation in French oak barrels

Ageing: In French oak barrels for 4 months on the yeasts with a weekly bâtonnage

Tasting notes: Straw yellow with goldish reflections; mellow floral notes, peach and delicate vanilla hints pervade the nose. Generous in its elegance, fresh, delicate and mineral

Best served with: Starters, fish first courses and cheese

Serving temperature: 12-14°C

