



MASSERIA BORGO DEI
TRULLI

MARETO
Chardonnay Puglia
INDICAZIONE GEOGRAFICA PROTETTA

GRAPES:

100% Chardonnay

VINEYARD AREA:

Grapes are carefully selected from low-yielding vineyards located in the Commune of Maruggio, near the border with the Commune of Torricella, in the province of Taranto.

PLANT TRAINING AND DENSITY:

The vines are trained using the Guyot system at a density of 5,800 vines per hectare, yielding an average 2-2.5 kg per plant. The vines average 15 to 25 years old.

HARVEST:

Carefully hand-harvested in mid to late August.

VINIFICATION:

The grapes are destemmed and gently pressed in a soft press to separate the skins from the juice. After clarifying the must at 10°C for 24 hours, selected yeasts are added to start fermentation. After two days, the must is transferred into French and American barriques, where fermentation continues for another 5-7 days. After fermentation, the wine remains in the barriques for another 5 months and is stirred weekly to extract maximum flavour and texture from the lees, which enrich the wine.

AGEING:

French and American barriques, 30% of which are new, for 5 months.

WINEMAKER'S NOTES:

Straw yellow in colour with green reflections. This Chardonnay is rich and elegant, with notes of ripe fruit, such as golden apple and peach, enriched with hints of vanilla and butter. In the mouth, it is supple and well-structured, with luscious fruit and a creamy texture.

Perfect with raw seafood, octopus salad with potatoes, but also with roasted white meats or seafood risotto.

