



TORREVENTO

VINI DI UN'ALT(R)A PUGLIA



INFINITUM

Chardonnay Puglia IGT Bianco

GRAPES

Chardonnay

VINEYARD LOCATION

Apulia - hills in the north of Bari

ALTITUDE

350 - 400 mt. a.s.l.

SOIL

Calcareous-clayey with medium texture

TRAINING SYSTEM

Vertically trellised spurred cordon

CEPPI/HA

4500

GRAPE YIELD KG/HA:

11,000 kg

HARVEST

Early September

VINIFICATION

Soft pressing with fermentation under controlled temperature

AGEING

Steel 4 months - bottle

ALCOHOL CONTENT

12,0% by vol

COLOUR

Straw yellow with slight greenish glints

SMELL

Fine and delicate bouquet

TASTE

Fresh, slightly acidulous with fruity notes

FOOD PAIRING

Wine to be drunk young, excellent as an aperitif or to accompany boiled or grilled fish, crustaceans and seafood.

SERVING TEMPERATURE

8°-10°C

STORING

In a cool place, away from light and sources of heat

AVAILABLE SIZES

Bottle lt. 0.750