

APOLLONIO[®]



Laicale
Chardonnay

Area of production:

Salento - Puglia

Soil:

Chalky-clay

Grape variety used:

100% Chardonnay

Climate:

Cold winters with warm summers

Harvest:

Manual harvest when grapes are fully mature

Wine making:

Fermentation in oak casks

Ageing:

6 months in French barrels

Colour:

Wheat-coloured with green hues

Bouquet:

Fresh, fruity and delicate

Alcoholic strength

14,00%

Recommendation:

Particularly well suited for top quality fish dishes

Recommended temperature:

10 - 12°C

Recommended glass:

Fine transparent goblet

Storage time:

Five years, if the wine is stored in appropriate cellars

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