

# APOLLONIO®



Vineyards: Salento - Apulia

Wine name/Appellation: Elfo Chardonnay Bianco Salento IGP

Training system: Espallier

Climate: Mediterranean. It is mild thanks to the influence of the sea, which offers long, sunny (average sunshine hours per year: 2,600), dry (500-600 mm/yr) summers to the Salento peninsula. Cold season is short and mild. The Adriatic coast from the town of Otranto to that of Santa Maria di Leuca is rainier than the Ionian coast towards Gallipoli, where North African winds blow more frequently. The areas north of Otranto have a slightly lower temperature due to the influence of the Balkan peninsula.

Region: mostly flat areas dotted with a few low hills. From a geological point of view, the region has a calcareous structure. Except for a few areas, its ground is mostly rocky, made up of stony layers and chalky banks.

Grape varieties: 100% Chardonnay

Harvest: mechanized after maturation of the bunch. In order to obtain a good acidity, some harvests can begin earlier so as to maintain high levels of fixed acids and refined aromas.

Winemaking/Aging: soft pressing, so as to preserve the floral, fruity taste of these grapes. Two weeks of controlled-temperature fermentation. Before bottling aged in steel tanks for three months.

Colour: light straw yellow, with green reflections.

Tasting Notes: Wine with intense aromas of yellow fruits, grass and citrus on nose. Elegant, balanced and moderately structured. In the mouth it reinforces the sensations of fruit. Equipped with a pleasant acidity that makes it easy to drink.

Alcohol: 12 - 13 %

Food pairing: best drunk with aperitifs or appetizers. It also goes with fish dishes like prawn and lobsters cocktails, or with light fish starters.

Serving temperature: 10 - 15°C

Recommended glass: a medium tulip glass with an outward-flared rim, as it directs the wine to both sides of the mouth, where the crisp and savoury taste of young wines is better perceived.

Storage period: 5 years, if it is stored in suitable cellars.

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