



Vineyards: Salento – Apulia

Wine name/Appellation: JELENA SALENTO IGP BIANCO

Training system: Guyot (cane training)

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: Grillo 40%; Garganega 30%; Chardonnay 30%.

Harvest: hand picking, after the grapes are fully ripe. In order to obtain a good structure, harvest is delayed so as to facilitate the concentration of sugar and extractive substances.

Winemaking: fermentation in Acacia barrels.

Ageing: 12 months in Acacia barrels, 6 months in bottles.

Colour: intense, bright straw yellow in the glass, with gold reflections.

Tasting note: A fresh wine with a bouquet of vanilla and spices. Floral aromas come through on the nose, with fragrances of white-fleshed fruit in the finish. Its pleasant minerality dominates the palate, and an acid touch gives it a fresh aftertaste.

Alcohol: about 14%

Food pairing: as a structured wine, it is best drunk with white meat, cured meats, and meat or vegetable pies. It also goes with grilled or fried seafood, and fresh cheese.

Serving temperature: 10-12 °C

Recommended glass: a large bowl-shaped glass with an inward-curved rim: the wine can fully breathe, and the glass can be held better in hands. It will help the temperature rise gradually, and aid in the release of the complex fragrances of more structured wines.

Storage period: at least 5 years, if the wine is stored out of light in suitable cellars at a constant temperature of 10-14 °C (sudden changes can deteriorate its quality), with 60-70% humidity levels, and in a horizontal position so as to keep corks moist and elastic.

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