



ELFO CHARDONNAY SALENTO I.G.P. BIANCO

TERRITORY

The Salento region is identified by three climatic elements: the sun, the architect that creates generous degrees of sugar, the sea, responsible for the minerality of the wines, and the wind that makes this area naturally free of disease and particularly suitable for the production of "natural" wines. Characterized by extensive flat areas and modest hilly reliefs, the Salento region is geologically constituted by a calcareous structure of medium texture.

VARIETY INFORMATION

Thanks to its excellent adaptability, Chardonnay is one of the most widespread white grape varieties in the world. Cultivated in all climatic conditions and in every territory, whether on clayey-calcareous soils, in temperate, warm and windy climates, it ensures great results.

AREA OF PRODUCTION

Salento - Apulia

VINEYARD ALTITUDE

50/100 m a.s.l.

SOIL TYPOLOGY

Calcareous-clayey soil

TASTING NOTES

COLOUR

Straw yellow with greenish reflections.

AROMAS

Intense hints of yellow fruit with light citrus notes and herbaceous nuances.

PALATE

Fresh, mineral and with good acidity, balanced and complex with a dry and persistent taste.

PAIRING RECOMMENDATIONS

Appetizers based on fish, raw seafood, tuna tartare and buffalo mozzarella.

DEGREE OF ALCOHOL

12.0%

SERVING TEMPERATURE

10-12° C