



## LAICALE SALENTO I.G.P. CHARDONNAY 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

100 m s.l.m.

### SOIL TYPOLOGY

Calcareous-clayey soil

### TASTING NOTES

#### COLOUR

Intense golden yellow.

#### AROMAS

The particularly rich bouquet ranges- from herbaceous hints of acacia and hay to citrus- notes reminiscent of mandarin. This is followed by floral aromas, on the finish there are scents of white fleshy fruit.

#### PALATE

Its pleasant mineral base stands out in the mouth. On the finish; an acidic note makes it pleasantly fresh.

#### PAIRING RECOMMENDATIONS

This is a structured wine, ideal with white meats, cold cuts, flans, vegetable pies, fish dishes (grilled or fried) and fresh cheeses.

#### DEGREE OF ALCOHOL

14%

#### SERVING TEMPERATURE

10-12 °C