



LAMA DI PIETRA

Chardonnay Puglia IGP

Variety: Chardonnay 100%

Color: White

Production area: Puglia

Vineyards: Our Chardonnay is cultivated in the hills on the north side of Bari, where the exposure and terroir permit this variety's aromatic content and intensity of fragrances to find their best expression. The deep, fertile soil, of a calcareous and rock nature, forges a balanced wine with a full, fresh flavour.

Vinification: The grapes are harvested the first ten days of September. Soft pressing, fermentation at controlled temperature with selected yeasts. Aged 4 months in bottle.

Sensory Features: Straw yellow colour; complex bouquet, fresh and fruity (exotic fruits, banana and pineapple); intense palate with a pleasant acidity, persistent; elegant, with good balance.

Best served with: Fish food, ideal as aperitif wine.

Winemakers: Luca Puglisi and Danilo Gizzi

Alcoholic Content: 13%

Serving Temperature: 10-12°C



DIOMEDE