



**DIECI
ANNI**
chardonnay
salento
I.G.T.

Intense straw-colored wine of great brightness which flows into golden flashes.

To the smell expresses richness and fatness of perfumes that find one synthesis in gustative persistence with hints of ripe and exotic fruit sustained by sweet spices.

Grape variety:

Chardonnay 100%

Alcohol:

13% by vol.

Yield per hectare – age of the vines:

8.000 bottles (5.000 vines per hectare) – 25/30 years old

Vine cultivation method: cordon training

At the winery:

the must is obtained by a soft crushing of the grapes and it is kept at controlled temperature.

The alcoholic fermentation is carried out in stainless steel tanks. The resulting wine ages "sur lies" in French oak barrique for about six months.

Ageing potential:

it keeps its freshness and flavour for at least five years.


**FEUDI DI
GUAGNANO**
VINI dal Cuore del Salento

feudiguagnano.it



CAMPAIGN FINANCED ACCORDING TO EU REG. N. 1308/2013
CAMPAGNA FINANZIATA AI SENSI DEL REG. UE N. 1308/2013