



# SAN MARZANO

## Edda

BIANCO SALENTO IGP

**Wine type:** White

**Grapes:** Mainly Chardonnay with white native grapes

**Appellation:** Salento IGP

**Vine training:** Guyot

**Vines per ha:** 4.500

**Production area:** San Marzano (TA), Salento, Puglia. The area is about 100 m above sea level and benefits from great diurnal temperature variations

**Soil:** Thin layer and with a fine texture

**Harvest:** August

**Vinification:** Destemming of the grapes and cryomaceration for a few hours, followed by a soft pressing of the marc and cold settling. Alcoholic fermentation in French oak barrels

**Ageing:** In French oak barrels for 4 months on the yeasts with a weekly bâtonnage

**Tasting notes:** Straw yellow with goldish reflections; mellow floral notes, peach and delicate vanilla hints pervade the nose. Generous in its elegance, fresh, delicate and mineral

**Best served with:** Starters, fish first courses and cheese

**Serving temperature:** 12-14°C



WINE SHARING BEAUTY