

12 e mezzo

Chardonnay Organic I.G.P. Puglia

TASTING NOTES



Made with organically grown grapes, the wine has a straw yellow color with green hints. On the nose, its elegantly aromatic bouquet is reminiscent of mimosa flowers with citrus notes. On the palate, it is balanced with great acidity and a long, fresh finish.



VINEYARD & PRODUCTION INFO

Vineyard location: Salento e provincia di Taranto, Puglia, Italy

Soil composition: clay-sandy

Vine training method: contropalliera

Vines/acre: 1740

Average vine age: 25-30 years

Production: 5 tons per acre



WINEMAKING & AGING

Varietal composition: 100% Chardonnay Bio

Fermentation container: steel

Maceration technique: controlled temperature maceration

Type of aging container: steel

Length of aging: 1 year



TECHNICAL DATA

Alcohol: 12.5% abv

Residual sugar: 3 g/100 ml

Acidity: 6.7g/L



PRODUCER PROFILE

Winemaker: Nicola Baldari, Francesca Varvaglione

Winery production: Varvaglione

Region: Puglia



REVIEWS

90 pts Wine Enthusiast - 2023 vintage



FOOD PAIRINGS

Shellfish, sushi, seafood, seasonal salads and lighter meat dishes.

