



# Numen

## Chardonnay Salento IGP

It is one of the most common grape varieties in the world. It is present throughout Italy and has been the object of particular interest in Puglia where it is fairly widespread. Accurate Vinification, especially in purity, allows to get high quality wines, intensely fruity on the nose, which becomes very pleasant bouquet after the step of aging. The basic condition to reach the great success of Numen, is the right ripeness of the grapes; the harvest, which is done with boxes of 5 kilos; the period of pre-withering with high concentration of substances contained in the pulp. Crushing and pressing need to respect the skin integrity for a better maceration in presses, which lasts 8-9 hours at a temperature of 10°C. The separated must from the solid parts, is fined and then inoculated with selected yeasts to ferment in American and French oak barrels. After fermentation, the wine is left in contact with the dregs, which are periodically shuffled to the liquid part through an operation called "batonage". It increases the structure and the roundness of the wine, thanks to the substances released by the yeasts.

### PRODUCTION AREA

Salento, in the south-west province of Brindisi, 1 km far from the Adriatic Sea.

### GRAPE VARIETY

Chardonnay

### VINEYARDS

Espalier

### VINIFICATION

The harvest is at night in order to preserve the freshness of the fruit, and stored in boxes of 5 kilos to maintain the integrity of the product.

The ripe grapes undergo a pre drying phase with high concentration of substances contained in the pulp. It is pressed with a soft press and fermented in oak barrels for three months with the lees.

### ALCOHOL

Alcohol 14%

**WINEMAKER'S NOTES:** Straw yellow in color; very full and intensely fruity on the nose with aromas of peach and apricot; on the palate, it is harmonious, full-bodied and balanced. Fish dishes and mature cheese.

Serve at 55 ° F.