



TENIMENTI
GRIECO

I COSTALI
CHARDONNAY
IGT TERRE DEGLI OSCI
2021



From coastal vineyards overlooking enchanting seascapes, their slightly salty profile nourished by iodine-laden sea breezes, come the grapes used to make this range of rewardingly pleasant monovarietal wines.

Production subzone: San Martino in Pensilis (CB)

Surface area planted to vine: 10 ha

Grape varieties: Chardonnay 100%

Soil type: Medium textured rich with mineral salts

Altitude: 150 m s.l.m.

Planting year: 1995

Harvest period: Beginning of September

Vine density per hectare: 1.600

Growing system: Guyot

Yield per vine: 3 Kg

First harvest: 1999

The vinification:

Manual harvesting with selection of grapes. Destalking and crushing and soft pressing and selection of the different portions of must. Static clarification, separation of sediments and inoculation with selected yeast. Alcoholic fermentation at 16-17°C for around 15-16 days. Aged in stainless steel "sur lies" and weekly bâtonnage for about 3 months. Assembly and bottling in March.

The wine:

Bright straw yellow. On the nose it highlights hints of delicate floral bouquet and exotic fruits. In the mouth it is dry, good acidity, soft and velvety, with a return of exotic fruits.

Serving combinations:

Shellfish, chicken and pork, tasty vegetables, milk products.

info@tenimentigrieco.it www.tenimentigrieco.it



Alcohol
% Vol
13%

Serving
temperature:
12° C