



# TENIMENTI GRIECO

## MATANA CHARDONNAY IGT TERRE DEGLI OSCI 2020

*Matana* is a wine that holds a secret. A bouquet of scents, colours and sounds that portrays one of the most beautiful and enchanting coves on the Tremiti Islands. A premium white wine that has no fear of time, made from 100% Chardonnay grapes.

**Production area:** San Martino in Pensilis (CB)

**Extension:** 1 ha

**Grape varieties:** Chardonnay 100%

**Type of soil:** alluvial, medium texture

**Altitude:** 150 m above sea level

**Planting year:** 1990

**Harvest period:** late August

**Vine density per hectare:** 4.400

**Growing system:** spurred cordon

**Yield per vine:** 1,4 kg

### The Vinification:

the de-stemmed grapes are cryomacerated for about 24 hours. They are then soft-pressed and the resulting must is clarified by cold static decantation. The alcoholic fermentation stage is divided into two, with 25% of the wine in new French oak barrels with continuous bâtonnage and 75% fermented in steel tanks for about 20/25 days at a controlled temperature of around 18°C. At the end of the fermentation process, the wine is blended in steel, where it only partially undergoes malolactic fermentation, and is then left on its lees for about 6 months. Remontage is carried out weekly during ageing. Bottle ageing takes about 3 months before being ready for sale.

### The wine:

Intense yellow hue from lengthy maturation on the lees; intense and complex on the nose, with delicate notes of acacia flowers accompanied by hints of tropical fruit and toasted hazelnut; on the palate, it displays a soft mouth filling character supported by a good freshness and marked mineral notes that, when taken as a whole, express all its outstanding elegance.

### Pairings:

appetizers, fish-based pasta and main courses, semi-mature cheeses.

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75cl

Alcohol  
% Vol  
13 %

Serving  
temperature:  
12-14° C

