



TENIMENTI GRIECO

MATANA CHARDONNAY IGT TERRE DEGLI OSCI 2023

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: Cordon trained and spure-pruned

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.

Serving combinations

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

Alcool % Vol

13%

Awards



vintage
2022 - Bronze Medal 88pt.
2021 - Bronze Medal 88pt.



vintage
2020 - Award RED



vintage
2020 - Migliori Vini Italiani 95 pt.



vintage
2020 - Wine Selection 93pt.