



**TECHNICAL SHEET**

PRODUCT: *Rubino Terramia Chardonnay IGT Salento*

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Codice EAN: 8 007546 999401

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**VINE (cépage)**

Chardonnay

**ALCOHOL**

12% Vol

**ZONE OF GRAPE PRODUCTION**

Salento

**SYSTEM OF CULTIVATION**

Espalier – Spurred string

**YLD BY HECTARE**

100 – 120 quintals by hectare

**SYSTEM OF HARVES**

Manual

## VINIFICATION

Grapes are destemmed and gently. The must is cooled at a temperature of 5° C for about 24 hours. In this way there is no fermentation and the must is subjected to a natural centrifugation because all suspended elements precipitate to the bottom of the tank. After 24 hours the cleaned must is decanted and becomes fermented holding a temperature of 12°-14°C.

## REFINING

After the fermentation the must is decanted for two times to be cleaned again and then is kept in stainless steel tanks until the bottling.

## ORGANOLEPTIC CHARACTERISTICS

It is straw coloured with greenish nuances. It is fresh and harmonious with various, floral and fruity scents, very good sapidity and persistence.

## GASTRONOMICS COUPLING

Good as aperitif, it well matches shellfish, fish courses and white meat.

## SERVING TEMPERATURE

8° - 10° C

## LABEL

