











## Le Sciare Chardonnay I.g.p. Salento

## Wine Origin Form:

Classification: Indicazione Geografica Protetta

Multi or Single Vineyard: Single

Appellation: Salento I.g.p. Chardonnay

Sub-Appellation Region: **Puglia** Alcohol%: **12%** 

Vinification: (Please be detailed on fermentation practices/skin contact /type of yeasts etc.)

The grapes are destemmed, crushed and gently pressed. The must is cooled to 10°C in order to allow a natural fining. After fully carrying out the alcoholic fermentation in stainless-steel vats at 15° C., the wine decants again in steel prior to bottling.

Aging: No

Vineyard location: Salento Producing Area

Tasting notes: A bright straw-yellow with an intensely fruity nose and notes of black pepper and of lime freshened with a bright acidity.

Farming Practices (Please make notes on all that apply)

Due Palme is a winery devoted to diversity and sustainability long before those became wine industry buzzwords. We really believe in that, and love our territory.

This is why we are in compliance with the standard DTP 021, with respect of the following:

- 20% reduction of admitted pesticides
- No use of bug spray

Method: Sexual Confusion of moths. The purpose of sexual confusion involves curtailing the exploits of several species of moths that like to occupy vineyards. When these moths mate, the females lay eggs from which caterpillars are born, and caterpillars love to snack on vines and grapes. In order to avoid this damage, winemakers practicing sexual confusion hang small diffusers containing natural insect pheromones to confuse the male moths. If males are unable to find a female to mate with, there will be no resulting eggs and caterpillars.

Organic: **No**Biodynamic: **No**Sustainable: **Yes**