



ENOCLASSICA

selection

Preludio, Chardonnay

Producer Rivera

Winemaker Leonardo Palumbo

Estate Founded 1900s

Country Italy

Region Puglia

Appellation Castel del Monte DOC

Grape Varietal 100% Chardonnay

Soil Composition Rocky, well-drained soils

Elevation 350 meters

Fermentation Method Fermented for about 10 days in stainless steel tanks. Goes through complete malolactic fermentation

Aging The wine matures on the lees for 3-4 months to develop complexity and aromas.

Alcohol Content 13%

Tasting Notes Deep straw yellow; rich, complex nose, with crisp-edged, fruity aromas of pear and peach blossom; clean and refreshing on the palate, with generous fruit, concluding with a lingering, very rich finish.

This was the first Chardonnay ever planted in Puglia, if not all of Southern Italy.

