Chardonnay, Puglia IGT, Tormaresca

Puglia, Italy



Product code	AI72ZZWC
Grapes	Chardonnay
Country	ITALY
ABV%	12
Case Size	6
Closure Style	Cork
Producer	Tormaresca
Vintage	2025

Vegetarian

Producer

New World wines from the Old World: first settled by the Greeks in the 8th c BC, over the centuries Puglia has been colonised by Romans, Turks, Slavs, Normans & Spaniards. Evidence of this long history is seen in the region's ancient coastal towers overlooking the Adriatic Sea – hence the name, Tormaresca. Acquired by Antinori in1998 as the Puglian gem of their collection. The philosophy is to produce great wines from indigenous varietals that date back to the Magna Grecia, when all Southern Italy was known as Enotria – the land of wine. Tormaresca leads Puglia's modern renaissance by combining classic winemaking with the latest viticulture techniques to create exceptional wines.

Tasting Notes

Tormaresca Chardonnay has a straw yellow color with greenish reflections. On the nose prevail fresh notes of white fruit, such as pineapple and papaya, accompanied by floral sensations of jasmine, honeysuckle and orange blossom. On the palate it is fragrant, sapid, with soft entrance and balanced freshness.

Viticulture

The estate is located in the countryside of Minervino Murge in Apulia, the DOC region of Castel del Monte in the region of Apulia. The estate's 140 hectares of vines are planted at about 300 metres above sea level. The soils are primarily made up of calcareous clay and 'Pietrabianca' refers to the shallow lying, limestone rocks that the farmers hit while ploughing the fields and that are typical of the area. Winters can often be harsh and even in summer, due to the altitude and the sea breezes, the temperature fluctuations in the vineyard can be significant.'

Winemaking

The Chardonnay grapes were harvested and transferred to the cellar. After a soft pressing, the must was cooled and kept at a temperature of 10 ° C, for about 24 hours, so as to obtain a natural clarification The alcoholic fermentation took place in thermo-conditioned stainless steel tanks at a temperature of 16 ° C in order to enhance the aromatic component of the grapes. Tormaresca Chardonnay continued the aging in steel until bottling.