



SHAHAR

Designation: Salento IGP
Grape varieties: Chardonnay
Alcohol by volume: 12,5%
Oenologist: Goffredo Agostini, Gruppo Matura
Agronomists: Stefano Dini and Dario Ceccatelli, Gruppo Matura

TASTING NOTES

Colour: straw yellow with greenish shades.
Bouquet: elegant bouquet with broom and lime notes following the lily of the valley scent. Tropical fruit notes together with a final fragrance of almond paste.

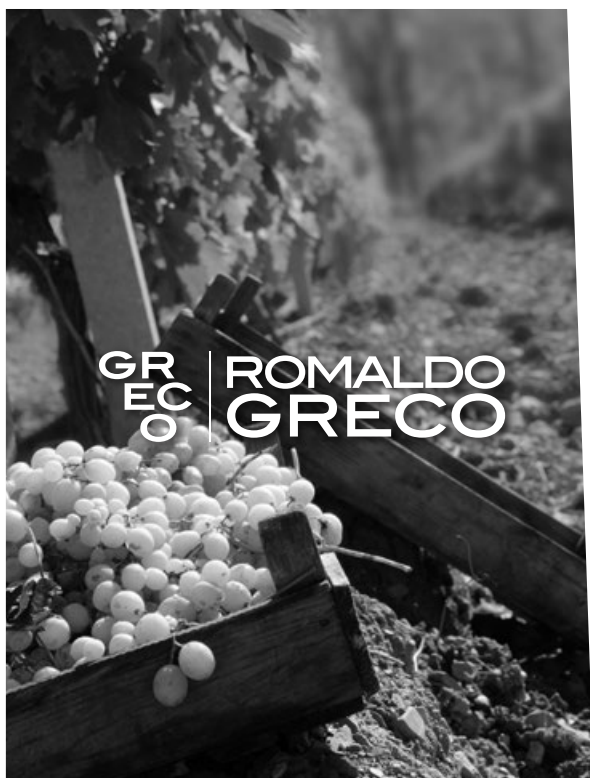
Flavour: fine and well-structured, the wine has a well-sustained alcoholic note and a fresh taste. It perfectly combines softness with savouriness.

VINEYARD CHARACTERISTICS

Production zone: Seclì (Lecce)
Year of planting: 2005
Exposure: east
Altitude: 76 MSL
Soil type: medium-textured, with higher proportions of clay.
Plant density: 4000 plants per ha.
Training system: spurred cordon (m 2,2 x 1).
Vintage period: end of August.
Method of harvesting: hand picking in small baskets.
Grape yield: 10 t/ha
Wine yield: 70 hl/ha

VINIFICATION AND AGING

Pressing: crusher/destemmer.
Fermentation: stainless steel tanks.
Fermentation temperature: 16-18°C
Fermentation time: 15 days
Aging: 4 months in steel tanks.



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