



CHARDONNAY

Classification

Chardonnay I.G.T. Puglia

Vintage

2025

Grape variety

Chardonnay

Vinification and aging

Chardonnay grapes were harvested, brought to the cellar, and gently pressed. The must was then chilled and kept at a temperature of 10 °C (50 °F) for approximately 24 hours to favor natural clarification. Alcoholic fermentation took place in temperature-controlled stainless-steel vats at 16 °C (61 °F) to preserve and enhance the grape variety's aromatic profile. The wine was then aged in stainless steel tanks until bottling.

Alcohol content

12.5% by Vol.

Historical data

The Masseria Maïme estate is located in one of the most beautiful areas of Upper Salento not too far from the town of San Pietro Vernotico in the province of Brindisi. The estate extends along the coastline forming a unique countryside of vineyards that lies between woodlands and pine forests stretching out as far as the eye can see until blending into the sea. The most prevalent grape varieties grown here are Negroamaro, Primitivo, Syrah, Fiano and Chardonnay.

Tasting notes

Tormaresca Chardonnay 2025 is bright straw yellow in color with greenish hues. The nose offers fresh notes of white pulp fruit such as nectarine, green apple, and pineapple accompanied by delicate floral and citrus aromas of orange blossom and jasmine. The palate is fragrant and savory with pleasant freshness and excellent drinkability.