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# Anima di Chardonnay Revolution



Year **2023** 



Denomination **Puglia IGP Bianco** 



Winery **Tenute Eméra** 

The other face of wine-making Puglia, of excellent white wines, is represented here by an international vine such as Chardonnay

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## 2024

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## TENUTE EMÉRA - Lizzano (TA) • APULIA

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Alcohol 13%	<b>Acid</b> 5.4 g/L	<b>Residual sugar</b> 0.5 g/L

An ancient farmhouse and a modern subterranean cellar, with sustainable architecture. A few km away, an aristocratic hunting lodge surrounded by vineyards that run towards the nearby coast, raised between the two seas, where once the land was completely submerged. Essential soil, composed of sand, clay and silt, forms a good nutrient base and provides excellent drainage, while the sea breeze refreshes the vineyards during the night, after the sultry summer days.

#### **VARIETY**

100% Chardonnay YIELD PER HECTARE: 90 Q / HA 4 months in steel, 12 months in bottle

#### TASTING NOTES AND PAIRINGS

Golden yellow colour. The nose opens with a range of herbs and ripe white fruit, citrus and exotic fruits. The sip is fresh, long, complex, with a pleasant softness. Ideal for delicate first courses, seafood, vegetarian dishes, white meats and even semi-mature cheeses.