



Domiziano, Cellino San Marco (Apulia)

Salento Bianco Chardonnay IGP

Vintage	2024
Winemaker	Domiziano
Region	Apulia
Alcohol	12% vol.
Grapes	100% Chardonnay

Winemaking

The selected Chardonnay grapes are harvested in August. Following the de-stemming is a cool fermentation at 4 °C for 2 days. Following fermentation, the wine is transferred to the French oak barrel, where the second fermentation with the yeast takes place. Then short maturing in oak barrels and bottles.

Our tasting note

Pretty golden-yellow colour. Intensive and complex aromas of ripe fruits such as pineapple, apricots and bananas on the pallet. Full-bodied on the pallet with a mild freshness and a finish defined by honey and vanilla.

Domiziano

The wines from Domiziano, an exclusive special bottling in the cooperative wine cellar in Cellino San Marco, delight wine drinkers year for year with their constant high quality. The carefully produced wines shine with their excellent price-pleasure ratio. Angelo Maci, the oenologist of this Cantina, knows exactly how to extract absolutely all the qualities of Apulia. The result are fruity, harmonious and tangy wines with lots of charm.



Suitable with

