



Chardonnay della Sicilia Igt

GRAPES: 100% Chardonnay

ALCOHOL: 13.5%

VINEYARD AREA:

Selected vineyards in the province of Agrigento, on the southern Italian island of Sicily.

AGE OF VINES:

approximately 20 years old.

PLANT TRAINING AND DENSITY:

Guyot training. 4000 plants per hectare with an average yield of 2.5 kg per plant.

HARVEST:

Manual harvest occurs in the middle of August. Harvest is carried out only during the cooler parts of the day, from early in the morning until 11 am.

VINIFICATION:

The grapes are de-stemmed and then softly pressed. The must is then chilled to 10°C and left to rest for 48 hours. Fermentation is carried out using selected yeasts at a controlled temperature of 17°C and lasts approximately 10 days. Following fermentation the wine is chilled down to 10°C to avoid malolactic fermentation and left on its lees for 60 days to maximize its aromas.

AGING:

2 months in bottle prior to release.

WINEMAKER'S NOTES:

The wine has an elegant pale yellow hue, with a bouquet reminiscent of pineapple, mango and melon. The palate is crisp and fresh, with a pleasant zesty acidity, great minerality and a long and lingering finish. Perfect on its own or to accompany white meats, fish and pasta with white sauces.

