



Chardonnay



APPELLATION

Sicilia DOC



AREA

The districts of Butera and Riesi in the Province of Caltanissetta



GRAPES

100% Chardonnay



ALCOHOL LEVEL

13% vol.



BOTTLE SIZE

750 ml

VINIFICATION AND AGEING

The must from grapes picked during the first week in August began its fermentation in stainless steel at a controlled temperature of 20° C. (68° F.). It was then partly racked into medium toast oak 350 liter (92 gallon) tonneaux where it continued to ferment for about 20 days. Long maturation on its own lees was followed by a few months' bottle ageing.

COLOUR

Straw-yellow with pale golden highlights.

BOUQUET

Broad, with hints of pineapple, mango and ripe fruit, underpinned by sweetish vanilla tones.

FLAVOUR

Dry yet well-balanced, with an elegant touch of toasted almonds offsetting the fruity notes. Good zesty acidity and velvety fruit.

SERVING TEMPERATURE

Serve at around 12° C. (54° F.).

FOOD MATCHES

Excellent as an aperitif, with fish-based dishes or with white meats.