

CHARDONNAY



CLASSIFICATION	Terre Siciliane I.G.T.
GRAPE VARIETIES	100% Chardonnay
VINEYARDS LOCATION	Trapani countryside
SOIL COMPOSITION	Medium mixture with a clayey tendency
EXPOSURE	North, 300mt a.s.l.
TRAINING SYSTEM	Gujot Espalier
NR. VINES PER HECTARE	4.200
YIELDS PER HECTARE	8.000 kg
HARVEST	Hand-picking, 1 decade of August
TEMPERATURE OF FERMENTATION	18°C
PERIOD OF FERMENTATION	10 days
PRODUCTION METHOD	Soft-pressing, maximum 60% juice extraction, fermentation at controlled temperature.
AGING	2 months in stainless steel tanks

BOTTLE AGING	1 month
ALCOHOL	12,59% by vol.
PH	3,27
TOTAL ACIDITY	5,12 g/l
1° VINTAGE	2013
PRODUCTION	35.000 bottles
FORMATS	75 cl bottle

TASTING NOTES

Straw yellow colour with greenish tints; The most internationally well-known and appreciated white grape. A generous wine with an elegant and refined bouquet, expressing on the palate delicate and harmonic hints of exotic fruits that exalt its pleasantness.

SERVING TEMPERATURE

10-12°C

WINE GLASS

For light-bodied white wine, larger bowled with closed rim to deliver more aromas.

