



CHARDONNAY

Terre Siciliane IGT

FIRST VINTAGE	TYOPOLOGY	GRAPES	VINEYARDS
2007	White wine with great structure and longevity	100% Chardonnay	Niscemi (CL)

Sicily is appreciated not only for red wines but also for whites. Chardonnay is perhaps the one that has the best fit among all non-native white varieties. It is evident that the grapes used have the wines varietal notes and good acidity in its DNA. This gives it a freshness that makes it even an aging wine.

Tasting notes: pale yellow rather intense. Classic nose of peach and pineapple. It expresses a freshness and intensity in the mouth, with a pleasantly savoury finish.

Pairing: it goes well with appetizers of seafood, with dishes based on fish and white meats.

Municipality of production: Niscemi (CL)

Soil type: loose

Vineyard altitude: 100 mt. s.l.m.

Training system: spurred cordon

Planting density: 6.000 plants per hectare

Grape yield per hectars: 55 Ql

Harvesting period: first half of august

Vinification: in steel

Malolactic fermentation: done

Aging: in barriques

Duration of the aging in barriques: 8 months

Duration of the aging in bottle: 8 months

Available formats: 0,75 l

