



Chardonnay DOC



VINTAGE
2013



APPELLATION
Sicilia DOC



AREA
Riesi, Sicily



GRAPES
Chardonnay



ALCOHOL LEVEL
13%



SERVING TEMPERATURE
54° F.



BOTTLE SIZE
750 ml

VINIFICATION

After picking the grapes in the first week in August the must is fermented in stainless steel at the controlled temperature of 68°F. It is then partly raked into medium toasted oak tonneaux where it continues to ferment for nearly 20 days. Long maturation on its lees was followed by a few months of aging in bottle.

COLOR

Straw-yellow with pale golden highlights.

BOUQUET

Intense concentrations of tropical fruit with hints of pineapple, mango and sweet vanilla overtones.

PALATE

Dry and well-balanced with good acidity and an elegant touch of toasted almonds and a long finish.

FOOD PAIRINGS

Excellent as an aperitif, with grilled fish or oven roasted chicken.



CAMPAGNA FINANZIATA AI SENSI
DEL REGOLAMENTO CE N. 1308/13

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