



CHARDONNAY | CRU

From one of the oldest vineyards of Chardonnay present in Sicily, comes a white wine with a fine and elegant bouquet, that expresses a strong, minerality richness and warm taste.

TECHNICAL DATA

DENOMINATION DOC Sicilia

PRODUCTION AREA Grisi - Monreale (PA)

VINEYARD Chardonnay

SOIL Clay

TRAINING SYSTEM Espalier training with spurred cordon

VINEYARD EXTENSION 10 Ha

VINES PER HECTAR 4.500 vines/Ha

PRODUCTION 75 quintals/Ha

VINIFICATION Selective grape harvest. Temperature controlled fermentation (15 – 18°C). Aging in oak barrels for 6 months. Aging in bottle 120 days.

TASTING NOTES

COLOUR Golden yellow with gold shades

BOUQUET Intense notes of citrus fruits and vanilla

PALATE Fresh, fruity and well-balanced body

SERVING TEMPERATURE 12° C