

Chiarandà

White

DOC Contessa Entellina



DONNAFUGATA
SICILIA • SICILY

Curiosity

The wine made its debut in 1992 as Chiarandà del Merlo from the names of the two vineyards where the Ansonica and Chardonnay grapes were grown. Ten years later the name has been simplified to Chiarandà and the label has been enriched with a female figure that suggests complexity and refinement.

With Chiarandà, Donnafugata has joined the "Wine for Life" initiative of the Sant'Egidio Community. The program collects funds for the battle against AIDS in Africa (www.santegidio.org).

Grapes: Chardonnay 50%, Ansonica 50%.

Trained in the counter-espalier system and pruned in spurred cordon. Average planting density, 5,000 vines per hectare; production of about 4.0 tons per hectare (1.62 tons an acre). Soil of medium consistency, tending to clayey.

Alcohol level: 13,5-14% vol.

Vinification: The Chardonnay is harvested at night in August and the Ansonica is picked in September. They are vinified separately. The must, obtained by soft pressing, is fermented at controlled temperatures and is matured "sur lies" for six months. 70% in barriques and 30% in stainless steel. Bottle fining of six months.

Description: A wine with personality and elegance, it combines power and gentility. Aromas of ripe yellow fruit, especially apples, and notes of peaches and vanilla fused with peanut butter. The flavor is round and mouth-filling. An imposing structure showing a perfect balance of acidity and sapidity.

Food matches: Perfect with smoked fish, introductory dishes of Sicilian cuisine, pasta alla Norma, mushroom molds, sauced and elaborate white-meat dishes, moderately aged cheeses.

Two dishes: "Cous Cous" of fish or meat, not too spicy. Petto di tacchino con insalata di ovoli (turkey breast with mushroom salad).

Serve: In large, relatively tall goblets; uncork 30 minutes before serving; temperature of 11-13°C (52-55°F).



www.donnafugata.it