

## Chiarandà 2016

**Collection Mediterranean Elegance:** Great wines from international varieties.

*A Chardonnay with a Mediterranean soul, Chiarandà 2016 offers a complex bouquet with notes of fruit and aromatic herbs, combined with spicy and mineral scents. A complex and enveloping white, with a long and satisfying persistence and great aging potential.*



**DENOMINATION:** Contessa Entellina Doc Chardonnay Sicilia.

**GRAPES:** Chardonnay

**PRODUCTION AREA** South-western Sicily, Contessa Entellina Estate and neighboring areas.

**TERRAINS:** altitude from 200 to 300 m a.m.s.l. (656- 1,312 ft); hilly orography; clay loam soils with a sub-alkaline reaction (pH 7.5 to 7.9) rich in nutritive elements (potassium, magnesium, calcium, iron, manganese, zinc) and total limestone from 20 to 35%.

**VINEYARD:** VSP (Vertical Shoot Positioning) training with spurred cordon pruning, leaving 6 to 8 buds per plant. Density 5,000 to 6,000 plants per hectare (2,024-2,429 an acre), and yields of 5 – 6 tons/ha (2 – 2.4 tons an acre).

**VINTAGE 2016:** The 2016 vintage was characterized by a fairly balanced climatic trend, marked by a mild spring and a summer without excessive peaks of heat, allowing the vineyard to continue the vegetative cycle in a balanced way. Overall, from 1 October 2015 to 30 September 2016, 590 mm of rainfall was recorded, a slightly lower figure compared to seasonal averages. Careful vineyard management allowed us to bring into the winery healthy and well-ripened grapes, a premise of quality, long-lived wines

**HARVESTING:** manual harvesting of grapes into crates with careful selection of the grapes in the vineyard. The Chardonnay destined for the production of Chiarandà was harvested in the second half of August

**VINIFICATION:** Fermentation: in stainless steel, at a temperature of 14-16°C (57-61° F). Then the wine ages partially matured in oak (65% in first and second passage *barriques* ) for 8 months on its noble lees, partially in small cement vats (35%); finally it is fined in the bottle for at least 12 months.

**ANALYSIS DATA:** alcol 13,70% vol., acidità totale 5,2 g/l., pH: 3,28

**TASTING NOTES (24/01/2018):** Chiarandà 2016 has a straw yellow color. The nose offers a complex bouquet with scents of fresh tropical fruit, aromatic herbs, and toasted hazelnuts. The palate is ample and well-structured, with pleasant savoury notes and a long mineral finish. An important white with a long and satisfying persistence and great aging potential.

**AGING POTENTIAL:** over 15 years.

**FOOD & WINE:** perfect with lobster, cream of vegetable soup and smoked fish, we suggest it also with roast quail and aged cheeses. Serve it in large, relatively tall goblets; uncork 30 minutes before serving; excellent at 11-13°C (52-55°F).

**WHEN YOU DESIRE:** To live an intense sensorial experience. To share your good taste and culture. To live a moment of glamour. To enjoy beauty

**DIALOGUE WITH ART:** 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.

**FIRST VINTAGE:** 1992.