

DONNAFUGATA®

Chiarandà 2008

Type: White Contessa Entellina DOC.

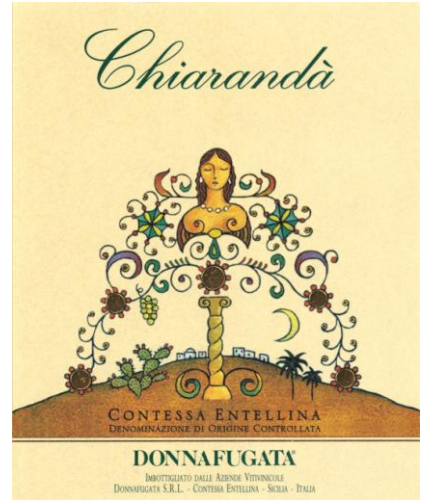
Grapes: the blend is composed by Chardonnay and Ansonica, in equal portions.

Production area: South-western Sicily, Contessa Entellina Estate.

Altitude: 200 to 600 m AMSL

Orography: hilly.

Soils: Clayey with a sub-alkaline reaction (pH7.5 to 8). Total limestone from 20 to 35%. Rich in nutritive elements (potassium, magnesium, calcium, iron, manganese, zinc).



VINEYARD

Training and pruning: VSP (vertical shoot positioning), with wooden stakes and stainless steel wires; cordon spur training, leaving 6 to 10 buds per plant.

Planting densities: 4,500 to 6,000 plants per hectare (1,822-2,429 an acre).

Yield per hectare: about 4 tons (1.6 tons an acre).

Vintage: compared to seasonal average, 2008 was a somewhat dryer year, while temperatures were slightly higher but without excessive peaks and with big temperature ranges between day and night. The Chardonnay harvest began on August 6th, the Ansonica a month later. Chiarandà was made with the finest grapes of both varieties, coming from the vineyards with the lowest yield.

CELLAR

Fermentation: in stainless steel at a controlled temperature.

Aging: partially matured in oak (Burgundy *barriques* and *tonneaux*) for 5 to 6 months on its noble lees, partially in small cement vats; finally it is fined in the bottle for about 24 months.

Analysis data: alcohol 13.15% ABV, total acidity 6.1 g/l, pH 3.30.

TASTING NOTES

Description (06/01/2011): golden yellow in color, with bright glints; to the nose its fruity (apple and ripe peach) well blended with scents of Mediterranean maquis. In the mouth it is very persistent where creaminess and crispness are alternating. An aristocratic 2008 matching up with the reputation of this wine, the top of the Donnafugata range.

Aging potential: great ageing potential, over 10 years.

THE WINE EXPERIENCE

Food & wine: perfect with smoked fish, pasta dishes of the Sicilian cuisine such as *pasta alla Norma* (with tomatoes, fried eggplants and aged ricotta), mushroom terrines, sauces and elaborate white meat dishes, medium aged cheeses. Serve it in large, relatively tall goblets; uncork 30 minutes before serving; excellent at 11-13°C (52-55°F).

Situations: for special and formal occasions, we suggest it for your special moments like a wedding reception.

Art & wine: 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.