

Chiarandà

White

Contessa Entellina DOC



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 and Ansonica.

Trained in the counter-espalier system and pruned in spurred cordon. Average planting density, 5,000 vines per hectare (2,024 an acre); production of about 4.0 tons per hectare (1.62 tons an acre). Soil of medium consistency, tending to clayey.

Alcohol content: 13-13.5% 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 4-6 months, half in small cement tanks and half in French oak barriques. Aged in bottle for at least 12 months before its release.

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 & Wine: 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