

Chiarandà 2019

Contessa Entellina Estate: Where Donnafugata began

A Chardonnay with a Mediterranean soul, Chiarandà 2019 offers an intense bouquet with fruity notes (apple and pear), floral notes and elegant hints given by the long aging (hazelnuts and hay). In the mouth it is broad and structured, with a pleasant sapid and mineral texture. A long-lasting white, rich in nuances and with great aging potential.



DENOMINATION: Chardonnay Contessa Entellina Doc Sicilia.

GRAPES: Chardonnay.

PRODUCTION AREA: south-western Sicily, Contessa Entellina Estate and neighboring areas.

TERRAINS & CLIMATE: 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%. Mild winters with little rainfall. Warm, dry, ventilated summers. Substantial differences between day and night-time temperatures.

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 (2,000-2,400 plants an acre), yields of 5–6 tons per hectare (2-2.4 tons an acre).

VINTAGE: At **Contessa Entellina** in the heart of western Sicily, the 2019 vintage was less precipitous, with 546 mm of rain compared to the average of 660 mm*. Much of the precipitation was in winter and spring, while the summer was quite dry. The careful management of agronomic practices, from pruning to thinning through to the choice of different harvesting times, ensured that the grapes were healthy and well ripened.*the

precipitation data are collected by SIAS, Sicilian Agrometeorological Service; the rainfall recorded from October 1st to September 30th of the following year is taken into account; the average is calculated starting from the 2003 harvest.

HARVESTING: manual harvesting of Chardonnay 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 22 months.

ANALYSIS DATA: alcohol 13.48% ABV, total acidity 5.4 g/l., pH: 3.27.

TASTING NOTES (15/03/2022): straw yellow in color, it offers an intense bouquet with fruity notes (yellow apple and pear), floral notes (broom) and elegant hints given by the long aging (hazelnuts and hay). In the mouth it is broad and structured, with a pleasant sapid and mineral texture. A long-lasting white, rich in nuances and with great aging potential.

AGING POTENTIAL: over 15 years.

FOOD & WINE: perfect with dishes of fish, also smoked ones, and white meat; try with risotto, legumes and medium-aged cheeses. Serve it in large, relatively tall goblets; uncork 30 minutes before serving; excellent at 11-13°C (52-55°F).

MEDITERRANEAN ELEGANCE COLLECTION: Elegant interpretations of the terroir. **WHEN YOU DESIRE TO:** Live a sophisticated, sensorial experience. Share your passion for elegant wines with great aging potential. Enjoy a moment of pure 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.