

Chiarandà 2020

Contessa Entellina Estate: Where Donnafugata began

A Chardonnay with a Mediterranean soul, Chiarandà 2020 offers an intense bouquet with citrus notes, floral notes and elegant hints given by the long aging. 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 2020 vintage was less rainy, with 437 mm of rain compared to the average of 647 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. Overall the quantity of grapes produced has been slightly lower than average and the harvest happened 5-10 days earlier. The vintage 2020 has given birth to wines with good intensity and a great acidic structure.

*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 August.

VINIFICATION: the fermentation took place at a temperature of 16-18°C (57-64° F) mainly in french oak barrels partially in cement or stainless-steel vats, in the same barrels and vats the wine ages for 8 months on its noble lees. Finally, it is aged in the bottle for at least 18 months.

ANALYSIS DATA: alcohol 13.79% ABV, total acidity 5.2 g/l., pH: 3.32.

TASTING NOTES (November 3rd, 2022): straw yellow in color, it offers an intense bouquet with citrus (lemon zest) and ginger notes, floral notes of broom and elegant hints of toasted hazelnuts and vanilla given by the long aging. 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.