

The Contessa Entellina
Estate

Chiarandà 2021

Contessa Entellina Doc Chardonnay

A Chardonnay with a Mediterranean soul, Chiarandà 2021 offers an intense bouquet with citrus notes, floral notes, herbs 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.



PRODUCTION AREA

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

GRAPES

Chardonnay.

SOILS AND 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 615 mm of rain were recorded in the 2021 vintage, a figure slightly below the average* of 645 mm of this area: rainfall was concentrated in winter, particularly in February and March, while spring was dry; in this season the delicate phases of flowering and fruit set took regularly place. At the end of June there was a peak of heat which slowed down the vegetative phase of the plants, which was later compensated by lower temperatures in July. A further heat wave in the first two weeks of August accelerated ripening. The entire vegetative-production cycle was accompanied by intense and careful work in the vineyard and thus ended regularly. The quantity of grapes produced is slightly higher than in 2020 which - it must be remembered - was below the average. The quality is fully in line with the company objectives, oriented towards quality productions.

** 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.*

HARVEST

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 first half of August.

WINEMAKING AND AGING

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 7 months on its noble lees. Finally, it is aged in the bottle for at least 14 months.

TASTING NOTES

Straw yellow in color, it offers an intense bouquet with citrus (lemon zest) and ginger notes, floral notes of broom, herbs 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. (June 5th, 2023)

AGING POTENTIAL

Over 15 years.

ARTISTIC LABELS

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.

FOOD PAIRING

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).

ANALYTICAL DATA

Alcohol 13.79% ABV, total acidity 5.2 g/l., pH: 3.32.

FIRST VINTAGE

1992.