

Chiarandà 2015

Mediterranean Elegance: Great wines with a Mediterranean character, produced from international varieties.

A Chardonnay with a Mediterranean soul, Chiarandà 2015 offers a complex bouquet with notes of fruit and aromatic herbs, combined with spicy and mineral scents. A complex and enveloping white, with a long and satisfying persistence and great aging potential.



DENOMINATION: Contessa Entellina Doc Chardonnay Sicilia.

GRAPES: Chardonnay

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

TERRAINS: 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%.

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 (2,024-2,429 an acre), and yields of 5 – 6 tons/ha (2 – 2.4 tons an acre).

VINTAGE 2015: Up to the end of June, the 2015 vintage was characterized by a climatic trend that was cooler and rainier than seasonal averages. Overall, from 1 October 2014 to 30 September 2015, rainfall reached 763 mm compared to the 656 average of the last 10 years. In July the maximum temperatures recorded were higher than the average values for the period which favored the ripening process of the grapes. The considerable temperature fluctuations

between day and night favored the concentration of aromatic precursors in the grapes.

HARVESTING: manual harvesting of 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 (first and second passage 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 12 months.

ANALYSIS DATA: alcol 13,63% vol., acidità totale 5,4 g/l., pH: 3,27

TASTING NOTES (06/06/2017): Chiarandà 2015 has a golden yellow color. The nose offers a complex bouquet with scents of yellow-fleshed fruit (peach) and Mediterranean scrub on a spicy and mineral background of vanilla and flint. The palate is ample and enveloping, characterized by a fresh savory note. An ample white with a long and satisfying persistence and great aging potential.

AGING POTENTIAL: over 15 years.

FOOD & WINE: perfect with lobster, cream of vegetable soup and smoked fish, we suggest it also with roast quail and aged cheeses. Serve it in large, relatively tall goblets; uncork 30 minutes before serving; excellent at 11-13°C (52-55°F).

WHEN YOU DESIRE: To live an intense sensorial experience. To share your good taste and culture. To live a moment of glamour. To enjoy 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.