

## Chiarandà 2014

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



**Chiarandà 2014 perfectly interprets its Mediterranean Chardonnay soul, a complex bouquet with evident notes of aromatic herbs combined with scents of yellow-fleshed fruit. A complex and enveloping white, with a long and satisfying persistence and great aging potential.**

**DENOMINATION:** White Contessa Entellina Chardonnay DOP.

**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), with yields of about 5 tons (2.4 tons an acre); about 0.9 kg per plant.

**VINTAGE 2014:** The 2014 vintage was characterized by a fairly balanced climatic trend, marked by a relatively mild winter and a cool, rainy spring. Overall, from 1 October 2013 to 30 September 2014, 620 mm of rainfall was recorded, a slightly lower figure compared to the seasonal average, with rainfall concentrated in the spring months. July and August passed without excesses of heat and with an excellent temperature range between day and night, thus favoring the production of particularly fresh and balanced wines.

**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 24 months.

**ANALYSIS DATA:** alcohol 14.30 % ABV, total acidity 5.4 g/L, pH 3.30.

**TASTING NOTES (25/01/2017):** golden yellow, Chiarandà 2014 opens with a fragrant and complex bouquet with evident scents of aromatic herbs (rosemary and sage) combined with scents of yellow peach on a spicy and mineral background. The palate opens with a fresh savory note and evolves into notes of fruit and sweet vanilla. A complex and enveloping 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.

**RECENT AWARD:**

**95/100** (Chiarandà 2012) *VINOUS (Antonio Galloni)*

**91/100** (Chiarandà 2012) *James Suckling*

**91/100** (Chiarandà 2011) *Wine Spectator*

**FIRST VINTAGE:** 1992.