

DONNAFUGATA®

Chiarandà 2009

Chiarandà 2009 debuts as an all-Chardonnay: complex, with surprising length, it confirms itself as a great Mediterranean white with great ageing potential.

Type: White Contessa Entellina Chardonnay DOP.

Grapes: Chardonnay

Production area: South-western Sicily, Contessa Entellina Estate.

Altitude: 200 to 600 m AMSL

Orography: hilly.

Soils: Clayey with a sub-alkaline reaction (pH 7.5 to 8). Total limestone from 20 to 35%. Rich in nutritive elements (potassium, magnesium, calcium, iron, manganese, zinc).

VINEYARD

Training and pruning: VSP (vertical shoot positioning), with wooden stakes and stainless steel wires; cordon spur training, leaving 6 to 8 buds per plant.

Planting densities: 4,500 to 6,000 plants per hectare (1,822-2,429 an acre).

Yield per hectare: about 4 tons (1.6 tons an acre).

Vintage: compared to seasonal averages, 2009 was a somewhat rainier year, while temperatures were slightly higher but without excessive peaks and with big temperature ranges between day and night. The Chardonnay harvest began on August 10th, and the finest grapes were selected for the Chiarandà; the result is a wine of great complexity and elegance.

CELLAR

Fermentation: in stainless steel at a controlled temperature.

Ageing: partially matured in oak (*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 13,39 % ABV, total acidity 6,6 g/L, pH 3.35.

TASTING NOTES

Description (12/4/2012): golden yellow in color; to the nose come scents of Mediterranean maquis, especially sage, well blended with the fragrances of ripe, yellow-fleshed fruit. In the mouth one perceives great minerality and persistence, with slight hints of vanilla and butter coming from a skillful use of wood. Resulting by a selection of the finest Chardonnay grapes from various parcels of the Contessa Entellina DOP, Chiarandà 2009 is no longer a blend. An enological decision in line with the excellence expressed in the vineyard by this noble white grape, achieved through the expertise of the technical staff, which, through targeted viticulture, was able to get the finest interaction between the variety and its terroir. A 2009 that is aristocratic, worthy of the reputation of this wine, at the top of the Donnafugata range.

Ageing potential: great ageing potential, over 10 years.

THE WINE EXPERIENCE

Food & wine: perfect with smoked fish, pasta dishes of the Sicilian cuisine such as *pasta alla Norma* (with tomatoes, fried eggplants and aged ricotta), mushroom terrines, sauces and elaborate white meat dishes, medium aged cheeses. Serve it in large, relatively tall goblets; uncork 30 minutes before serving; excellent at 11-13°C (52-55°F).

Situations: for special and formal occasions, we suggest it for your special moments like a wedding reception.

Art & wine: 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.

