

Chiarandà 2010

Chiarandà 2010 confirms itself as a wine with great personality and elegance: a single variety Chardonnay: complex, an ample and fragrant bouquet with evident aromas of Mediterranean herbs and yellow pulp fruit.

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: 5,000 to 6,000 plants per hectare (2,024-2,429 an acre).

Yield per hectare: about 5 tons (2 tons an acre).

Vintage: 2010 was a rainier year than usual; yield somewhat lower but quality was high thanks to the meticulous vineyard tending giving wines of strong aromatic delicacy; the harvest of Chardonnay, with a delay of a few days of ripening than the average, began on August 20th, at night, to preserve the best of grape's aromas.

CELLAR

Fermentation: in stainless steel at a controlled temperature.

Aging: 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 13.50 % ABV, total acidity 5.9 g/L, pH 3.25.

TASTING NOTES

Description (23/07/2013): golden yellow, Chiarandà 2010 confirms itself as a wine with great personality and elegance. The nose offers an ample and fragrant bouquet with notes of Mediterranean scrub and aromatic herbs, hints of yellow pulp fruit and a touch of vanilla. The palate is ample, it perfectly reflects the nose, with a pleasant mineral streak; lingering and fresh. An important Mediterranean white with great aging potential.

Aging 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.

