

Chiarandà 2011

Chiarandà 2011, confirms itself as a wine with great personality and elegance: a single variety Chardonnay, it has an ample and fragrant bouquet with classic notes of yellow pulp fruit combined with notes of spice (gray pepper and vanilla) and aromatic herbs (sage).

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: with cool temperatures and rainfall concentrated in spring, overall, 2011 was a vintage with less rain, with yields that were slightly lower than normal. The harvest of the Chardonnay destined for Chiarandà began in the second half of August. The grapes, healthy and ripe, allowed us to “bring into the glass” a bouquet rich in aromas, and striking elegance.

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 13.90 % ABV, total acidity 6 g/L, pH 3.34.

TASTING NOTES

Description (29/10/2014): Chiarandà 2011 is golden yellow. The nose is characterized by an ample and varied bouquet: the base is that of yellow pulp fruit, combined with delicate hints of white flowers, completed by notes of spice (vanilla and gray pepper) and aromatic herbs (sage). Long and persistent, the palate perfectly reflects the nose, enlivened by a fresh savory and mineral note. A white with great personality and elegance, 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.

