

## Chiarandà 2013



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

**Chiarandà 2013 confirms itself as an important Mediterranean Chardonnay, it has an ample and fragrant bouquet with classic notes of yellow pulp fruit combined with spicy notes (gray pepper and vanilla) and notes of aromatic herbs (rosemary).**

**DENOMINATION:** White – Sicilia Contessa Entellina DOC Chardonnay

**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 2013:** the 2013 vintage was characterized by fairly balanced climatic trends, marked by a mild winter, with good rainfall (767,8 mm of rainfall compared to the ten-year average of 670 mm), which was followed by a cool, ventilated spring. In late August some rainfall and cooler temperatures allowed the white grapes to preserve the fruit and freshness intact.

**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 13.70 % ABV, total acidity 5.6 g/L, pH 3.31.

**TASTING NOTES (07/09/2016):** golden yellow, Chiarandà 2013 offers a fragrant and complex bouquet, with fruity notes of bergamot and yellow apple combined with notes of aromatic herbs (rosemary) and spices (vanilla and white pepper) on a mineral background. Savory and fresh, the palate perfectly reflects the nose. It finishes with a long and satisfying persistence. An important Mediterranean white with 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.