

DONNAFUGATA®

Chiarandà 2018



Mediterranean Elegance collection: Elegant interpretations of the terroir

A Chardonnay with a Mediterranean soul, Chiarandà 2018 offers an intense bouquet with fruity notes (apple and pear), floral notes and elegant hints given by the long aging (hazelnuts and hay). In the mouth it is broad and structured, with a pleasant sapid and mineral texture. A long-lasting white, rich in nuances and with great aging potential.

DENOMINATION: Chardonnay Contessa Entellina Doc Sicilia.

GRAPES: Chardonnay.

PRODUCTION AREA: south-western Sicily, Contessa Entellina Estate and neighboring areas.

TERRAINS & CLIMATE: 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%. Mild winters with little rainfall. Warm, dry, ventilated summers. Substantial differences between day and night-time temperatures.

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 (2,000-2,400 plants an acre), yields of 5–6 tons per hectare (2-2.4 tons an acre).

VINTAGE: in Contessa Entellina after two little rainy years, in **2018** 743 mm of rainfall were recorded, a figure that is above the average of 667 mm* of this territory. Most of the rainfall was distributed in spring; only in some plots there have been precipitations in the summer. The integrated management of agronomic practices, from pruning to thinning to the choice of different harvesting moments, inspired by an eco-sustainable viticulture, has allowed us to have healthy and well-ripened grapes. *precipitation data are collected by SIAS, Sicilian Agrometeorological Service; the rainfall recorded from October 1st to September 30th of the following year is taken into account; the average is calculated starting from the 2003 harvest.

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 first decade 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 (65% in first and second passage *barriques*) for 8 months on its noble lees, partially in small cement vats (35%); finally it is fined in the bottle for at least 14 months.

ANALYSIS DATA: alcohol 13.02% ABV, total acidity 5.6 g/l., pH: 3.23.

TASTING NOTES (15/09/2020): straw yellow in color, it offers an intense bouquet with fruity notes (yellow apple and pear), floral notes (broom) and elegant hints given by the long aging (hazelnuts and hay). In the mouth it is broad and structured, with a pleasant sapid and mineral texture. A long-lasting white, rich in nuances and with great aging potential.

AGING POTENTIAL: over 15 years.

FOOD & WINE: perfect with dishes of fish, also smoked ones, and white meat; try with risotto, legumes and medium-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 a sophisticated, sensorial experience. Share your passion for elegant wines with great aging potential. Enjoy a moment of pure 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.

FIRST VINTAGE: 1992.