

Chiarandà 2022

Chardonnay Contessa Entellina Doc Sicilia

A Chardonnay with a Mediterranean soul, Chiarandà 2022 offers an intense bouquet with citrus notes, Mediterranean herbs notes, and elegant hints given by the long aging. 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.



PRODUCTION AREA

Southwestern Sicily, in the Estate in the town of Contessa Entellina.

GRAPES

Chardonnay.

SOILS AND CLIMATE

Altitude from 200 to 300 m a.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

The 2022 vintage yielded excellent results thanks to overall favorable climatic conditions. The recorded rainfall was 1,016 mm, compared to an average* of 665 mm. Rainfall was concentrated in autumn and spring (between the end of April and the first decade of May), providing the soil with a good water reserve, which was supplemented by emergency irrigation in some vineyards. It is worth noting that of the 1,016 mm of rain recorded, 150 mm occurred after the harvest had concluded, in the last week of September. Temperatures were generally in line with the average of recent years, except for a heat spike in June that slowed down the vegetative phase. However, the phase resumed its normal course thanks to temperatures returning to seasonal averages. From a quantitative perspective, there was a slight decrease in production compared to 2021, but the overall quality of the vintage is very positive. *The rainfall data is provided by SIAS, the Sicilian Agrometeorological Service; it considers precipitation from October 1 to September 30 of the following year; the average is calculated from the 2003 harvest.

HARVEST

Between August 9 and 16, manual harvesting of Chardonnay grapes into crates, with careful selection of the grapes in the vineyard, took place.

WINEMAKING AND AGING

The fermentation occurred at a temperature of 16-18°C (57-64° F) mainly in french oak barrels partially in cement or stainless-steel vats, in the same barrels and vats the wine ages for 7 months on its noble lees. Finally, it is aged in the bottle for at least 18 months before release.

TASTING NOTES

Straw yellow in colour, it offers an intense and complex bouquet with citrus and Mediterranean herbs notes, accompanied by delicate hints of toasted hazelnuts and vanilla given by the long aging. 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 (November 8th, 2024).

AGING POTENTIAL

Over 15 years.

ARTISTIC LABELS

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.

FOOD PAIRING

Perfect with dishes of fish, also smoked ones, and white meat; try 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).

ANALYTICAL DATA

Alc 13,5% by vol.; total acidity 5.8 g/L, pH: 3.3.

FIRST VINTAGE

1992.



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