

## **Here it is Chiarandà 2007**

Since 1992, year of its birth, Chiarandà has always been Donnafugata's top white wine, the best expression of Contessa Entellina's winemaking heritage. Keeping faith with this territory, Chiarandà has at the same time constantly improved its quality, thanks most of all to an increasing ability to "read" the winery's vineyards. In fact, to make this blend only the finest of Ansonica and Chardonnay grapes have always been selected. Also perfected was its fermentation process – above all to exalt its "fruity" component – as well as its maturation, half in oak and half in small cement vats. From 2007 on only Burgundy tonnellerie have been chosen, both for barriques and tonneaux. The oak use is not aimed in first place at giving the wine structure or aromatic notes but moreover to let the wine evolve in a way expressing all its potential. The 2007 Chiarandà was matured in barrels for 4 to 6 months, less time than for previous vintages, but with longer refining time in the bottle: more than a year. Ranging from fruity to mineral, Chiarandà 2007 offers a wide range of nuances of extraordinary elegance. It will be in great condition for many years to come.

Alcohol: 13.43% Total acidity: 6.20 g/l. pH: 3.35