



Chiarandà 2006

A Chardonnay with a Mediterranean soul, elegant and long-lived

Collection Mediterranean elegance:
Elegant interpretations of the terroir

Chiarandà 2006 is a wine with personality and elegance, it combines power and gentility. Aromas of ripe yellow fruit, especially apples, and notes of peaches and vanilla fused with peanut butter. The flavor is round and mouth-filling. An imposing structure showing a perfect balance of acidity and sapidity.

Denomination: Contessa Entellina DOC

Grapes: Chardonnay, Ansonica

Production zone: Contessa Entellina Estate and Nearby Areas

Vintage: The 2006 vintage was characterized by rainfall, in spring, that was more abundant than the seasonal averages. The harvest began on August 22 at Contessa Entellina. Among the autochthonous vine varieties, this year Nero d'Avola enjoyed favorable climatic conditions, which highlighted the fruit.

Harvesting: Manual harvesting of grapes into crates with careful selection of the grapes in the vineyard.

Yield per hectar: 5 – 6 t (2 – 2.4 t/acres)

Vinification: Fermentation: in stainless steel, at a temperature of 15-16°C (59-61° F).

Ageing: 6 months in vats (50%) and in barrique and tonneau (50%) 6 months in bottle

Alcohol and analytical data: alcohol: 13.87%, total acidity: 6.1 g/l, pH: 3.44

Ageing potential: Over 15 years

First vintage: 1992

Artistic label: 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 & wine: Perfect with lobster, cream of vegetable soup and smoked fish, we suggest it also with roast quail.