

Chiarandà 2023

Chardonnay Contessa Entellina Doc - Sicilia

Chiarandà 2023 offers an intense bouquet with fruity notes, hints of Mediterranean scrub, and aromas derived from long aging; on the palate, it is broad and enveloping with a savory, mineral, and persistent texture.



PRODUCTION AREA

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

GRAPES

Chardonnay.

SOILS AND CLIMATE

Predominantly clay-loam soils at altitudes ranging from 200 to 400 meters above sea level, with a hilly topography. Mild winters; dry and windy summers with significant day-night temperature swings.

VINEYARD

VSP (Vertical Shoot Positioning) system with Guyot pruning, and other traditional training systems suitable for producing high-quality grapes.

VINTAGE

The 2023 vintage was particularly challenging, requiring continuous monitoring of the shifting weather conditions and the adoption of targeted agronomic choices. Rainfall of 604 mm was recorded (compared to an average of 662 mm): after a winter with low rainfall, the abundant rains in May ensured optimal soil water availability, which enabled the vineyards to better withstand the high temperatures that lasted for about ten days in July. From late July onwards, the vegetative-productive cycle returned to normal. Production volume was lower than the average for this Estate, while the quality fully aligned with winery goals..

**Rainfall data are collected by SIAS, the Sicilian Agrometeorological Service; precipitation recorded from October 1st to September 30th of the following year is considered; the average is calculated starting from the 2003 vintage.*

HARVEST

The manual harvesting of Chardonnay in crates with careful grape selection began about ten days late and took place mainly in the late part of August.

WINEMAKING AND AGING

Following the gentle pressing of the grapes, fermentation of the must took place in stainless steel at a controlled temperature; this is followed by aging on the noble lees in first- and second-passage French oak barriques for about 9 months. Aging continued in the bottle for at least 24 months before release.

TASTING NOTES

Brilliant straw-yellow in color; it presents an intense bouquet with notes of white-fleshed fruit and Mediterranean scrub, accompanied by delicate hints of vanilla derived from long aging. On the palate, it is broad and enveloping, with a savory, mineral, and persistent texture (June 8, 2026).

AGING POTENTIAL

Over 15 years.

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 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 5.9 g/L, pH: 3.3.

FIRST VINTAGE

1992.



Donnafugata is
certified Sostain