

VALCANZJRIA®

DOC Sicilia Chardonnay-Carricante.

TECHNICAL SHEET



Appellation:

DOC Sicilia Chardonnay-Carricante.

Region:

Chiaramonte Gulfi (Ragusa) – Monti Iblei

Vineyards:

Vigna Muti, district Chiaramonte Gulfi

Vine training system:

organic, without irrigation

Altitude:

420 mt. a.s.l.

Climate:

temperate mediterranean

Type of soil:

calcareous clayey

Variety:

60% Chardonnay, 40% Carricante, *according to Alberello training system*

Plant density:

8000 vines per hectare

Yield per Hectare:

80 quintals

Vinification:

Grapes are harvested in the end of August for Chardonnay and mid-September for Carricante. Fermented in stainless steel at controlled temperature.

Aging:

natural yeasts, stainless steel. In bottles for a few months from the following spring after the harvest

ORGANOLEPTIC PROPERTIES

Colour: pale yellow with green hints

Nose: strong, rich, broad, fruity with hints of apple and exotic fruits.

Palate: dry harmonic, rightly acid, with a finish of anise and almond.

Serving temperature: 12-14°C

Matching: excellent with fish dishes

Storage: horizontal in a cool place at a constant temperature not exceeding 18°C

