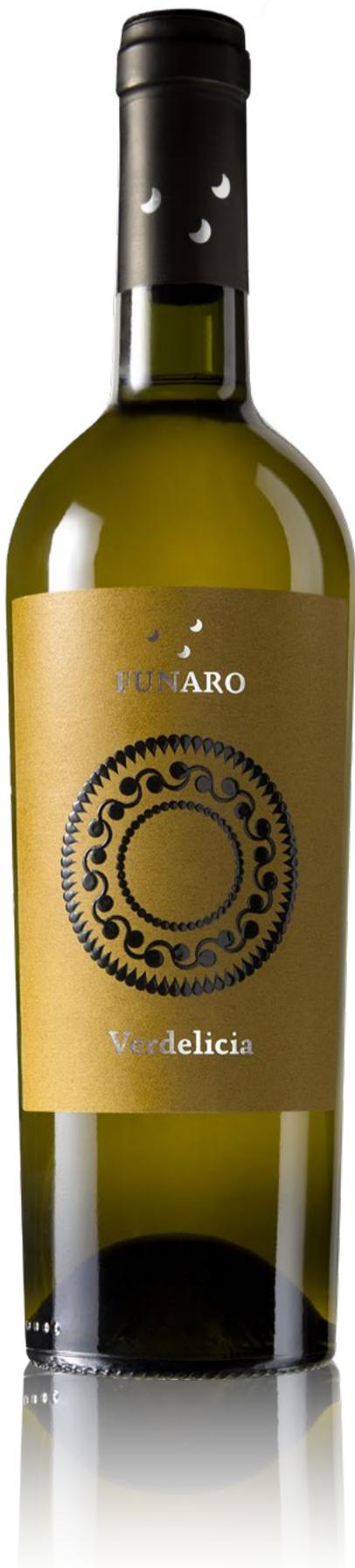


Verdelicia

- › **Chardonnay**
IGP • Terre Siciliane
Organic wine



Vineyard

Chardonnay grapes come from the Salemi estate at an altitude of about 170 meters above sea level. A hilly soil, it is rich in organic substance and has a loamy-clayey structure marked by the typical local presence of gypsum crystals.

Grape harvesting

The grapes are manually harvested in the coolest hours of the day by the first half of August.

Winemaking

Resulting from a careful selection of Chardonnay grapes, which are vinified in steel vats with short cryomaceration in pre-pressing. Fermentation lasts about 12 days and is carried out at a controlled temperature of 15°C. Once the fermentation is complete, maturation continues in steel vats at a controlled temperature. After bottling, maturation continues for a few months in the bottle.

Organoleptic profile

Elegant and fine, with an intense straw yellow colour and light golden hues. Full-bodied and elegant on the nose, with yellow and tropical fruit hints. Complex and persistent, with a lively freshness and important structure. The complex acidity allows the wine to refine well in the bottle.