



VITese CHARDONNAY

Fruity, embracing and harmonious. Chardonnay Viteze is a complex wine, the combination of a great international grape variety and Sicilian terroir. An organic wine of great expression. Vinification of grapes takes place in a partially oxygen-free environment; the must is obtained by a soft pressing, then naturally decanted and clarified. Fermentation occurs at controlled-temperature for ten days. The usage of stainless steel tanks helps preserving the organoleptic characteristics of the variety. The resulting wine consists of a great aromatic bouquet of enticing notes of yellow pulped fruit alongside green apple and kiwi. The potential of the wine is enhanced by the great acidity and elegance.

DENOMINATION: D.O.C. Sicilia.

SENSORIAL ANALYSIS



COLOUR: Bright greenish-yellow, vivid.



BOUQUET: Gentle scents of yellow pulped fruit alongside green apple and kiwi. Floral notes of jasmine and lavender are also perceived.



TASTE: the mouthfeel is enveloping and soft, with excellent acidity that highlights the scents.

HOW TO TASTE IT

FOOD MATCHING: Ideally served with vegetables risotto, steamed asparagus, crustaceans, fish-based first and main courses.

RECOMMENDED GLASS: Tulip-shaped glass.

SERVING TEMPERATURE: 8-10°C.

ON THE MARKET

ORIGIN OF THE NAME: It derives from the homonymous farm located in Vita, municipality in Trapani.

FORMAT: 75 cl.

PACKAGING: 6 bottle cardboard boxes (vertical).

AGRONOMIC DATA

VITICULTURE: Organic farming.

GRAPE VARIETY: 100% Chardonnay.

VINEYARD LOCATION: High hills between Vita and Segesta.

ALTITUDE: 550 m.a.s.l.

SOIL: Medium-texture, chalky.

TRAINING SYSTEM: Espalier with Guyot pruning.

PLANTS/HA: 3.300.

YIELD Q/HA: 90.

HARVEST PERIOD: Third decade of August.

HARVEST METHOD: Manual.

OENOLOGICAL DATA

ALCOHOL CONTENT: 13% Vol.

SULPHITES CONCENTRATION: Low content of sulphites, 50% of the maximum limit.

VINIFICATION: Vinification of grapes takes place in a partially oxygen-free environment; the must is obtained by a soft pressing, then naturally decanted and clarified. Fermentation occurs in controlled-temperature (16°C) stainless steel tanks.

REFINEMENT IN BOTTLE: 3 months before commercial release.

AGEING POTENTIAL: 2 years.