



## VITESE CHARDONNAY

Fruity, embracing and harmonious. Chardonnay Vite 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.

**AGEING POTENTIAL:** 2 years.

**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.