



## Chardonnay

The moon, ever-changing and loyal, loving and cold, beautiful and mysterious, shrouded by a sense of immortality, has fascinated humankind since the beginning of time. In fact, humans have always endeavored to grasp her sensuality and learn her secrets for living in harmony with mother nature. Over the centuries the regular course of its rising and waning has greatly influenced the popular beliefs. The phases of the moon with the mysterious celestial waves that accompany them regulate human behavior, tides, plant growth, and rainfall. They have great importance in sowing, planting, crop care, harvesting and storage.

This fascination and these reflections have inspired our line luna: wines that express nuanced hints and reach deep in the soul of guests charming then the magic of a dream.

Classification Terre Siciliane Igt
Varieties 100% Chardonnay

*Alcohol by volume* 12.5% (the alcohol content is indicative and may vary by +/- 0.50% by vol.)

Area of production Salaparuta, 450 masl, south-east aspect

Medium soil texture, from moderately deep to deep with a rich skeleton consisting of

abundant pebbles, slightly calcareous and patches of dark vegetal soils.

Training and pruning Upwards-trained vertical trellis, guyot

Yield per hectare 6000 kg per hectare

Vinification Fermentation takes place in stainless steel tanks at a controlled temperature of 13-15°c

for about 18 days. This process allows developing intense and fine fragrances.

Organoleptic characteristics Golden yellow color; this chardonnay gives the nose intense scents of pineapple,

peaches and melon. In the mouth it affords hints to the nose with an acidity that makes it

balanced and fragrant.

Pairings It goes well with shellfish

**PACKAGING** 

Soil

Btl capacity750 mlBtl weight, empty500 gBtl x crate6Crate gross weight7,5 kg

Pallet dimensions80x120 cm (eur)Crates per pallet120 (24 ctx per row)Ean8032754901083

