

Schietto Chardonnay Bio

TERRE SICILIANE
INDICAZIONE GEOGRAFICA PROTETTA

WHITE WINE MADE FROM CHARDONNAY GRAPES

PRODUCT ORIGINALLY BOTTLED BY
AZIENDA AGRICOLA SPADAFORA DEI PRINCIPI DI SPADAFORA
DISTRICT OF VIRZI - MONREALE - PALERMO - ITALY
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750 ml e • 14% Vol

PRODUCT OF ITALY

CHARACTERISTICS AND TASTING NOTES:

Colour: golden yellow.

Bouquet: intense and complex, hints of bread crusts.

Taste: ripe citrus, spices, rich, full-bodied.

RECOMMENDED TEMPERATURE: 13° C.

SUGGESTED PAIRINGS: Risotto with seafood, grilled shellfish, fish and sushi.

Varietal	Chardonnay 100%
Origin	Contrada Virzi, Monreale, Palermo Map Sheet 142
Exposure	North
Altitude	400 m above sea level
Soil	Sandy-clay
Training system	Simple Guyot espalier
Density	5,000 plants per hectare
Year of planting	1996
Harvest	August
Yield	40 ettolitri/ettaro

Vinification and ageing

Spontaneous fermentation on a pied de cuve of our grapes, without sulfur dioxide, at controlled temperature in cement vats.

Ageing 30% aged 3 months in oak barrels and the rest in stainless steel; then a year in the bottle

Capacity 75 cl.

Bottles We use bottles with light glass, within 500g

