

## Aquilæ Chardonnay

Terre Siciliane  
Indicazione Geografica Protetta



**Wine type** white - Terre Siciliane IGP

**Grapes** 100% Chardonnay

**Area of production** Agrigento and Palermo area

**Soil type** sandy-silt soils, of medium consistency with an alkaline reaction due to the presence of limestone

**Altitude of vineyards** from 200 m to 600 m a.s.l.

**Average age of vines** 15 years

**Training system** predominantly VSP (vertical shoot positioning) with renewable spurred cordon espalier

**Plants/hectare** 4000 - 5000

**Yield/hectare** 8 tonnes

**Harvest** at the end of August

**Fermentation** steel tanks at a controlled temperature of 16°C for 15 days

**Malolactic fermentation** not carried out

**Ageing** 3 months in steel tanks

**Bottle ageing** 2 months before release

**Serving temperature** 12°C

**Suggested glass type** heavy balloon-shaped glass for white wine

### Tasting notes

**Colour** pale straw yellow with greenish highlights;

**Bouquet** initial impressions typical of a great varietal as is Chardonnay, with clear and distinct aromas of acacia, broom and mimosa alternating with banana, papaya, ripe pineapple and orange-blossom flowers;

**Taste** sumptuous, almost opulent, the first taste totally confirms the nose, revealing a harmonious, juicy, extremely pleasant wine with a good acidity;

**Food pairing** bucatini pasta with sardines, spaghetti with deep-sea octopus, tagliolini with lobster, cannelloni with fish ragout; excellent with crab, oven-baked sword-fish mini-rolls and dentex fish with herbs.