



LAMURA

Sicily has a history of wine-making that dates back to ancient times. Blessed with consistently bright sunshine and reliably moderate rainfall, Sicily's classic Mediterranean climate is ideally suited to the production of intense wines.

CHARDONNAY

TERRE SICILIANE IGT



Grapes:

Chardonnay.

Vineyard:

The vineyards are located in the western part of Sicily. Vines are trained in the traditional spalliera method.

Harvest:

Manual harvest takes place in September, preferably during the night, to preserve the healthiness of the grapes. Only the perfect and ripe grapes are picked and then transported through small containers to avoid damages to the bunches.

Vinification:

The grapes are destemmed to eliminate any eventual vegetal hints, and then soft pressed. A static decantation of the must takes place at 9/10 °C to better prepare the fermentation process. Fermentation lasts about 10 days at a controlled temperature, never exceeding 19 °C. The first racking, which takes place after the fermentation, eliminates only the rough lees. The wine is then left on the fine lees in order to add structure and complexity.

Winemaker's notes:

Bright straw yellow with coppery reflections. Intense aroma with mineral nuances, exotic fruit and wild flowers. Good structure with a nicely balancing acidity. Perfect with fish dishes, crustaceans, risottos and appetizers.