



CAMBRIA

THE EXCELLENCE

CHARDONNAY

Excellent meditation wines. Produced from grapes deriving from single international varieties, vinificated 100% pure or blended with fine local mixed grapes.

The result is a great mixture, that, similar to the territory, always different within the same Sicily, makes an idyllic drink.

These wines are reserved to wine lovers who want to taste the excellence from a qualitative and organoleptic point of view.

Production area: Furnari, Masseria estate

Grape variety: 100% Chardonnay

Classification: Typical Geographical Indication (IGT) Sicily

Soil: medium-textured soil, traces of clay

Altitude: 270 metres above sea level

Vineyards: Guyot trained, green harvest is performed with the removal of approximately 40% of grapes

Average yield: 55 - 60 q/Ha

Plants per hectare: 4,000

Harvest: manual, second half of August

Vinification: grapes de-stemming and quick cold maceration, softpressing and fermentation in barriques at a low temperature.

Ageing: over two months in bottle at controlled temperature

Tasting:

Colour: yellow with golden nuances

Aroma: delicate, fruity (apple and exotic fruit)

Flavour: soft, mouth-coating, persistent

Alcohol content: 13.5% vol.

Serving temperature: between 12°C and 14°C.

Recommended glass: medium tulip glass

Recommended with: perfect with white meat and stewed fish

Storing: in cool rooms at a temperature of 15°C away from light

Bottle: 75 cl Bordeaux-type bottle

