

# SCIANTONÉ

## CHARDONNAY

Caruso & Minini' Sciantone is a 100% pure Chardonnay wine towering above elegance and aroma. The perfect moment for harvest is the second week of August, when grapes reach a full level of ripeness. The cryomaceration comes about in stainless steel tanks for approximately 4/12 hours, followed by a soft grape pressing and six-week maturation step in American oak barriques, to conclude with bottling. A fresh and complex white wine, with intense aromas, generous on the nose and suitable for food&wine pairings.

### APPELLATION

DOC SICILIA

### TASTING NOTES

TASTING NOTES:

COLOR: Straw yellow color with golden hues

AROMA: High complex delicate aromatic bouquet with vegetal notes, vanilla and tropical flavour

PALATE: Pleasant on the palate, rich in flavors and aromas with fresh and soft balanced sensations on the mouth

### HOW TO TASTE

FOOD MATCH: Fish-based dishes, complex first courses such as baked lasagna with mushrooms or vegetables, meat-based risottos; perfect for aperitifs.

PROPER GLASS: Tulip

SERVING TEMPERATURE: 8-10 °C

### MARKET DATA

WINE NAME: the name is linked to the special collaboration with the Zanzara Lab, a wine

completely dedicated to the social inclusion

DISTRIBUTION: Ho.re.ca.

BOTTLES: 15.000

FORMATS: 75 cl

PACKAGE: 6-case

### VITICULTURE

TERROIR: Hill

VINES: 100% Chardonnay

TOPOGRAPHY: Marsala area

ELEVATION: 350m a.s.l.

SOIL: Calcareous-clayey

EXPOSURE: North/ North - west

TRAINING SYSTEM: Espalier

VINES PER HECTARE (EA): 3.500 p/ha

YIELD (KG. PER HECTARE): 80 q/ha

HARVEST PERIOD: Second week of August

HARVESTING METHOD: Hand-harvesting

### WINEMAKING DATA

ALCOHOL: 13% Vol.

WINEMAKING PROCESS: Cryomaceration in stainless steel fermenters at controlled temperature of 4°C for 4 – 12 hours. Soft pressing of the grapes, static clarification of the must, fermentation in French oak tonneaux at controlled temperature of 16-18°C for 20 days.

MATURATION: 6 weeks sur lies in American barrique

