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## Chardonnay Sicilia I.G.T.

GRAPES :	100% Chardonnay
PRODUCTION ZONE:	Sicily
ALTITUDE:	200 m (655 ft.) above sea level
TYPE OF SOIL:	Clay, with some limestone
TRAINING SYSTEM:	Cordon Spur
PLANT DENSITY:	3.000 – 5.000 wines per hectare
HARVEST PERIOD:	End of August
ALCOHOL LEVEL:	13,50 % vol.
SERVING TEMPERATURE:	10°-12° C (50°-54° F).
RECOMMENDED GLASS:	A medium-sized, tulip-shaped glass, narrowing at the rim
AGING POTENTIAL:	3/4 years

### TECHNICAL INFORMATION

So far Chardonnay has been interpreted in two different ways. On the one hand, it can express all of the fresh, floral characteristics that are linked to the variety's natural acidity or, on the other, it can display great complexity on the nose and opulent yet tangy fruit due to maturation in high-quality oak. The Chardonnay that Santa Margherita and its winemakers are proposing is designed as a synthesis of these two possibilities. The project for this wine began with the selection of Sicily as its production area. Here, the golden sunshine and harvesting that is deliberately geared towards achieving a perfect balance between acidity and fruit yield a wine of rare completeness and equilibrium. Following temperature-controlled fermentation, a brief period in oak for a small proportion of the wine adds faintly spicy notes, giving the finished product greater complexity. Bottle-aging, then, accentuates the mineral notes of this white wine.

### TASTING NOTE

On the palate, it is immediately full yet stimulating, with rich, appealing sensations broadening out towards the base of the tongue. It is only on the finish that the tertiary nuances, yield a touch of deliberately sought-after international style.

### SERVING SUGGESTIONS

With all fish dishes (even elaborate ones), white meats or mixed grills.

Chardonnay



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