



# CORTE FERRO

# CHARDONNAY

## DENOMINATION

Sicilia  
Denominazione di Origine Controllata

## VINIFICATION

Cryomaceration of the destemmed grapes in stainless steel tanks at controlled temperature of 4° C for 4-12 hours. Soft pressing of the grapes, static clearing of the must and fermentation in tonneaux of french oak at controlled temperature of 16-18° C for 20 days.

## AGEING

6 weeks sur-les in barrique of american oak.

## WINEMAKER'S NOTES

This wine is fresh and tasty with a complexity that confirms the wonderful balance reached between the grape and its vineyard. Great bouquet with intense fragrances featuring vanilla and tropical scents. Aromatic and vegetable notes exalts its complexity. In one's mouth it surprises with rich flavours and balance.

## FOOD MATCHING

It's the wine either for an aperitif or a full course meal. Perfect with steam or grilled fish, chicken or vegetable terrines and pasta or risotto. Sushi and sashimi are also welcomed.

## TECHNICAL DATA

Alcohol 13% vol.

