

CHARDONNAY

Sicilia DOC

This is the most wide-spread white grape variety in the world that discovered an ideal environment in Sicily for producing wines possessing richness and aromatic intensity.

PRODUCTION AREA

Acate, in the province of Ragusa. This grape prefers terrain that is typically sandy and sloping, and with lots of sunlight. The type of farming is "Espalier", used with an average density of planting where there are 4500 plants per 2.5 Acres.

VINIFICATION

100% Chardonnay. It is an average early varietal with maturity reached around the end of August. Collected from the grapes, the vinification is partially covered by the air (a technique called "semi-reduction"), the settling is natural, and the fermentation takes place at a controlled temperature of 64 degrees for 13 days in steel tanks. 15% of the must matures in wooden French barriques. Successively, the 2 components are united and conclude their maturation in steel. Finally, there is filtration, stabilization, and bottling.

CHARACTERISTICS

Color: Soft straw yellow

Bouquet: Notes of fruit that are slightly ripened (white peach and pear) mixed with notes of dry yellow flowers.

Flavor: Intermediately tart, possessing good viscosity, manifesting a pleasurable minerality and freshness.

ALCOHOL CONTENT

13%

PAIRINGS

Pairs well with antipasto of raw fish and shell-fish dishes. Optimal with mixed fried food.

SERVING TEMPERATURE

50-54° F

RATINGS

STEMMARI Chardonnay 09 - 83 pts - Wine Spectator - 2012

STEMMARI Chardonnay 12 - Gold - Berliner Wein Trophy - 2013

STEMMARI Chardonnay 13 - 87 pts - Wine Enthusiast - 2014

STEMMARI Chardonnay 11 - Silver - Mundus Vini - 2012

