



TARENI CHARDONNAY

WHITE IGT

Calcareous, clayey soils yield an elegant white wine, with pleasant floral notes of mimosa and orange blossoms.

GRAPE VARIETY

100% Chardonnay

TERRITORY OF ORIGIN

Santa Margherita and Montevago
Province of Agrigento

TERROIR

Soil composition: Calcareous, clayey soil.
Altitude: 300 m above sea level.
Climate: Mediterranean, mild winters, limited rainfall, very hot and windy summers.

VINIFICATION AND AGEING

Harvest period starting from the first ten days of August. Traditional vinification in white, with soft pressing and fermentation at controlled temperature. 2 months of ageing in stainless steel.

TASTING NOTES

Colour: straw yellow.
Aroma: pleasant floral notes of mimosa and orange blossoms blend with hints of pears.
Palate: elegant, with pleasant hints of prickly pears.

PAIRING

Fish roasts and soups. Serve at 8°-12° C.

ALCOHOL CONTENT

12.5% by Vol.

SIZE

75 cl

