



## Fawarah | Chardonnay

Terre Siciliane - Indicazione Geografica Protetta

**TYPE:** Still white wine I.G.P. Terre Siciliane.

**GRAPES:** 100% Chardonnay. Chardonnay is an international vine of French origin, expertly cultivated in the Sicilian territory where the typical fruity and floral scents of the vine are enhanced by the Mediterranean climate and proximity to the sea, which gives elegant freshness and minerality. The right combination that combines refinement and structure.

**COLOR:** Intense golden yellow with elegant greenish reflections.

**BOUQUET:** Extremely complex bouquet: floral-fruity scents reminiscent of white and yellow flowers and cedar. Notes of peach, apple and pear elegantly combine with aromas of melon and tropical fruit such as passion fruit, pineapple and mango.

**TASTE:** On the palate it is fresh and balanced, with a good structure and an excellent acid-sapid boost that enhances its very elegant minerality. Very delicate flavors of honey, caramel, almonds and hazelnuts are perceived which blend perfectly with hints Arabic coffee and vanilla.

**PRODUCTION AREA:** Western Sicily, 350 meters above sea level.

**TRAINING METHOD:** Counter-espalier with Guyot pruning.

**HARVEST:** Mid-September.

**VINIFICATION:** Manual harvest. Cold maceration at highly controlled temperatures between 6-8 BOC for 36 hours before moving on to soft pressing. Fermentation follows at about 14 BOC for 20 days in stainless steel containers, the wine is left sur-lies for 30 days before being bottled and ready to amaze the palate.

**ALCOHOL CONTENT:** 12,50% vol.

**ALLERGENS:** Contains sulphites.

**SERVICE TEMPERATURE:** 10°-12°C.

**PAIRINGS:** Chardonnay perfectly accompanies refined first courses based on meat and fish, white and lean meats also in stews, soft and seasoned cheeses, excellent with fried foods and tasty vegetables. Ideal as an elegant aperitif.

**DRINKABILITY:** 3/4 years.

**FORMAT:** 0,750 ml.



**Romano s.r.l.**

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