



Fawarah | Chardonnay

I.G.P. - TERRE SICILIANE



TYPE: Still white I.G.P. Terre Siciliane—an expression of nobility and unparalleled class that marries international precision with Mediterranean warmth. Fawarah Chardonnay embodies the liquid essence of the Sicilian sun and sea; a Mediterranean tale captured in a vibrant glass, releasing aromas of the breeze and unspoiled nature with every sip, and offering a poetic, enveloping experience that fills the tables of true wine lovers with pure joy.

GRAPE VARIETY: 100% Chardonnay. An uncompromising, pure expression of the world's most prestigious and charismatic international grape variety—one that achieves monumental stature in this specific, ideal terroir. Celebrated for its generous acidity and natural aptitude for sugar and polyphenol concentration, this exceptional variety is crafted into a truly monumental white wine. The approach focuses on the grape's absolute purity, allowing it to serve as an authentic voice for the territory; it translates the fruit's mineral components and aromatic precursors into a profile that is structured, proud, and possessed of a commanding personality—far removed from fleeting trends.

COLOR: The wine displays an intense golden-yellow hue—warm and magnetic—enhanced by vivid greenish reflections that cut through like blades of light. This bold, vibrant chromatic interplay visually reflects the wine's pristine youth and the flawless quality of the raw material. The brilliance of the wine in the glass foreshadows the vibrant acidity and extraordinary richness of extract revealed upon tasting, offering a hypnotic luminosity that evokes the warmth of the Sicilian sun reflecting off the sea waves.

BOUQUET: On the nose, a sumptuous olfactory alchemy of monumental breadth unfolds, where the technical precision of the scents merges with a spellbinding aromatic poetry. It opens with a burst of fresh floral elegance, led by pristine white blossoms, yellow flowers, and the crisp freshness of citron. With aeration, the aromatic structure evolves toward juicy, fragrant notes of peach, apple, and pear, enriched by evocative nuances of melon and tropical fruits such as passion fruit, pineapple, and exquisite mango. The finish reveals extraordinary complexity: warm, aristocratic fruity undertones emerge—a true reflection of a sun-drenched, coastal Sicily that captivates the senses even before the first taste.

TASTING EXPERIENCE: It is on the palate that the wine achieves its masterpiece, revealing itself to be incredibly intense, harmonious, fresh, and balanced, underpinned by a superb structure. Each sip becomes pure liquid energy: a savory texture, supported by vibrant acidity, imparts a mineral quality and a vertical, enveloping character that balances the richness of the tropical fruit. It is a saline embrace that captivates the mouth, where delicate nuances of honey, caramel, almond, and hazelnut blend with sublime mastery into exquisite notes of Arabica coffee and vanilla, leading to a finish of monumental, lingering freshness that leaves the palate enchanted and filled with beauty.

TERROIR: The raw material draws its essence from the beating heart of Western Sicily, a prime location situated at an altitude of 350 meters above sea level. Up here, amidst endless skies, constant sea breezes and an optimal diurnal temperature range allow the fruit to acquire the saline complexity and vibrant freshness that only this land can bestow.

AGRONOMIC ARCHITECTURE: The wine's extraordinary quality is rooted in choices aimed at achieving the highest level of excellence. The selected fruit comes from vines trained on a vertical trellis system and pruned using the Guyot method—a distinguished technique that naturally limits yield per vine. This expert approach ensures that every cluster receives perfect sunlight exposure, resulting in intact, concentrated berries with excellent acidity.

HARVEST: Nature's perfect rhythm reaches its peak in mid-September. It is at this precise moment—when the balance between sugars and acidity achieves perfect harmony—that the raw material is selected. A deliberate, meticulous, and strictly manual harvest, aimed at preserving the absolute integrity of every single grape.

WINEMAKING TECHNIQUE: The wine's profile takes shape through hand-harvesting followed by cold maceration at a strictly controlled temperature of 6–8°C for 36 hours—a crucial step for preserving aromatic precursors. After gentle pressing, fermentation proceeds at approximately 14°C for 20 days in stainless steel tanks. This rigorous process concludes with the wine resting *sur lies* for 30 days to enhance its creaminess and structure prior to final bottling.

INGREDIENTS

Grapes, Stabilizing agents (gum arabic, potassium polyaspartate), Antioxidants (L-ascorbic acid), Preservatives and antioxidants (**sulphites**). Bottled in a protective atmosphere.

NUTRITIONAL INFORMATION

average values per 100ml	
Energy	335 kJ / 81 kcal
Fats	0 g
of which saturated fatty acids	0 g
Carbohydrates	1,7 g
of which Sugars	0,7g
Proteins	0 g
Salt	0 g

DRINK RESPONSIBLY



WINEinMODERATION

CHOOSE | SHARE | CARE

Always drink in moderation.

Alcohol abuse is harmful to your health.

WASTE SORTING

Bottle	Cork	Capsule
GL 71	FOR 51	C/ALU 90
Glass	Cork	Multi-layered
Glass Collection	Cork Collection	Aluminum Collection
Check your local council guidelines. Separate components and dispose of properly.		

ALCOHOL CONTENT: 13% Vol. A perfectly balanced alcohol level, capable of supporting the wine's mineral structure and imparting extraordinary drinkability.

ALLERGEN INFORMATION: Contains sulphites. Naturally occurring and controlled to ensure the wine's stability and quality evolution over time.

IDEAL SERVING TEMPERATURE: 10°–12°C. The optimal temperature to allow the aromatic bouquet to unfold in perfect harmony and the vibrant acidity to spread across the palate with maximum freshness.

FOOD AND WINE PAIRING: It proves to be a masterful and authoritative partner to fine cuisine—an ambassador of refined harmony created to elevate and ennoble the most exclusive culinary journeys. It finds its ultimate, natural expression alongside sophisticated meat and fish-based first courses, shellfish, and lean white meat stews. Its robust structure also makes it a perfect companion for gourmet fried dishes, flavorful vegetables, and both soft and aged cheeses, while also shining as an elite aperitif. Each glass creates an unbreakable bond with the dish, transforming the dining experience into a moment of authentic, memorable gustatory poetry.

EVOLUTION AND LONGEVITY: This white wine possesses the rare and proud gift of longevity, defying the myth that white wines must be consumed solely within their vintage year. Thanks to pronounced fixed acidity and remarkable structural depth, it boasts impeccable aging potential, confidently spanning 10 to 13 years. When stored under optimal conditions of temperature and darkness, the wine undergoes a fascinating transformation: its vibrant freshness and youthful fruit notes gradually meld with complex mineral nuances, hints of petrol, and subtle undertones of toasted dried fruit. It is a noble, sophisticated evolution—perfect for those wishing to discover the profound maturity and luxury of a Sicilian white wine that time only serves to enrich with charm.

SIZE: 750 ml (0.75 L). The wine is housed in a bottle with a proud, elegant profile—featuring slender lines and high shoulders—chosen to preserve the product's integrity and ensure impeccable, distinguished service when sharing a meal.



Romano Winery

Registered office: Via Armando Diaz, 16 - 91025 Marsala (PA) - Italy
Winery & Loading Hub: Contrada Ramotta - 90047 Partinico (TP) - Italy
Tel. +39 3516525374 - www.romanowinery.it - info@romanowinery.it