

ZATIR

CHARDONNAY-LUCIDO



Variety: 70% Chardonnay 30% Catarratto Lucido

Classification: DOC Sicilia

Production location: Partinico (PA), Sicily

Alcohol content: 12.5% vol

Vineyard site: Contrada Lavatore

Soil type: sandy

Exposure and altitude: north-east - 350 m above sea level

Training system: Guyot

Plants per hectare: 4000

Average age of vines: 20 years

Grape yield per ha in q.Li: 90

Harvest: September

VINIFICATION AND MATURATION

Fermentation: stainless steel

temperature: 18° C

Duration: 15 days

Aging: steel

Stabilization method: filtration at 0.65 micron

Storage: 2/3 years

TASTING

Yellow with reflections verdognoli, a blend of Chardonnay and Catarratto Lucido, with a delicate bouquet of citrus, herbs and yellow fruit, which invites a fresh and persistent sip.

Excellent with baked fish and white meats.

