



CANTINA CHITARRA

Chardonnay – Sicilia DOC Superiore

Grape Variety: Chardonnay

Appellation: Sicilia D.O.C. Superiore

Alcohol: 13% vol.

Production Area

Province of Trapani, Sicily.

Vineyard & Terroir

The vineyards are located at an altitude between 100 and 150 metres above sea level, in predominantly flat areas with medium-textured, limestone-rich soils and a good organic matter content.

Planting density ranges between 3,000 and 3,500 vines per hectare, with average yields of 70–80 quintals per hectare.

Vinification

Soft pressing followed by static sedimentation and fermentation at a controlled temperature of 14–16°C for approximately 15 days. Around 20% of the wine is matured in barriques for approximately 6 months, while the remaining 80% is refined in cement tanks, preserving freshness and varietal purity.

Tasting Notes

Colour: Straw yellow.

Nose: Fine and elegant bouquet.

Palate: Refined and persistent, with excellent minerality and a delicate hint of vanilla deriving from partial oak ageing.

Serving Temperature

14–16°C.

Food Pairing

An excellent match for Mediterranean seafood dishes, shellfish, and refined fish-based cuisine.