



Lumière

Chardonnay - Sicilia DOC

Chardonnay is a longstanding grape variety of undisputed elegance, with typical aromas of vanilla, banana, tobacco, accompanied by fresher ones of orange blossom, figs and spices. On the palate, it tastes full, with a long savoury finish given by its growing soil. We grow it on hilly terrain characterised by limestone that reflects sunlight and its glare, elements after which our Chardonnay is named.

Appellation: Bianco DOC Sicilia Chardonnay

Grape variety: Chardonnay

Training system: counter-espalier with spurred cordon pruning

Planting density: 4000 plants per hectare

Yield per hectare: 60 quintals

Type of soil: clay loam with good presence of limestone

Altitude: 250 metres above sea level

Harvest time: mid-late august

Winemaking: grape chilling upon reception, soft pressing and vinification in stainless steel tanks at controlled temperature.

Aging: 20% in French oak barrels, the remainder in steel tanks with repeated stirring up.

Bottle capacity: cl 75

Service temperature: 8-10°C

First vintage of production: 2011

TASTING NOTES

Color: bright straw yellow

On the nose: predominant notes of ripe white pulp fruit, softened by floral and spicy notes.

On the palate: the sip is full-bodied, with a tasty presence of fresh fruit and nuts.