



SETTE AJE
CHARDONNAY - INZOLIA



TECHNICAL SHEET

Appellation:	Terre Siciliane – Indicazione Geografica Protetta (IGP)
Production Area:	North-Eastern Sicily
Type of Soil:	Medium-textured. Rich in nutritive elements (potassium, magnesium, calcium, iron, zinc)
Grape Varieties:	Chardonnay – Inzolia
Blend of Grapes:	Chardonnay 50% - Inzolia 50 %
Training System:	Guyot, with wooden stakes and stainless steel wires
Vines per Hectare:	About 5000
Yield per Hectare:	About 60 Quintals
Yield per Vine:	About 1,2 kg
Vinification:	The grapes are subjected to soft pressing. The must is fermented at a controlled temperature
Aging:	In stainless steel vats for a few months, and at least two months in the bottle

ANALYTICAL DATA

Alcoholic Content:	12%
Total Acidity:	5,7
Residual Sugars:	2 g/l

ORGANOLEPTIC FEATURES

Color:	Intense and lively golden yellow
Bouquet:	Nose: pleasant hints of fresh fruit evoking sensations of peach, melon and pineapple delight the nose, leaving ample room for the scents of white wild flowers, hazelnut and vanilla that follow in a refined and elegant dance accompanied by the pleasant scent of almond. Palate: it has a well-balanced persistence and very pleasant acidity on the palate, unfolding with a composition of aristocratic grace. Its rich fruitiness captivates the palate and gladdens the senses, offering great depth of flavour with every drop.
Serving Temperature:	9°-11°C
Suggested Glass Type:	Tulip
Serving Suggestions :	For a change, try it with some just seared foie gras or with roast veal and mushroom sauce
Aging Potential:	2-3 years