



PRINCIPE DI CORLEONE  
ECCELLENZA DA BERE

## SINEDIE CHARDONNAY

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**Denomination:** IGP (Indicazione Geografica Protetta) Terre Siciliane.

It is an extraordinary wine for grace and power. The refinement in French oak barriques makes it rich in aromas and aromatic intensity. On the palate it is dry and velvety, with excellent persistence. It elegantly accompanies all fish-based dishes, shellfish and delicate cured meats.

### ENO-SENSORY ANALYSIS

**Colour:** Deep straw yellow.

**Aroma:** Wide and intense.

**Taste:** Decisive, clean, refined with good persistence.

### HOW TO TASTE

**Pairings:** Elegantly accompanies important dishes based on fish, shellfish and delicate cured meats.

**Recommended glass:** Tulipano.

**Serving temperature:** 10°-12°C.

### ON THE MARKET

**Sizes:** 75 cl.

**Packaging:** Cartons of six bottles.

### AGRONOMICAL DATA

**Grape variety used:** 100% Chardonnay, coming from low espalier vineyards.

**Location area:** Contrada Malvello, Monreale (PA).

**Orientation and exposure of the vines:** North - South.

**Training system:** Guyot.

**Grape yield:** 40 quintals/ha.

**Harvest period:** End of September.

**Type of collection:** Manual, in boxes.

### ENOLOGICAL DATA

**Alcohol content:** 13% Vol.

**White winemaking:** The harvested grapes are vinified off-white at a controlled temperature, in stainless steel tanks at up to 4 degrees Babo, then completes the fermentation in new Allier-type French oak barriques.

**Malolactic:** No.

**Aging:** In barrique for approximately 5 months.

**Aging capacity:** The evolution over the next 2 years is appreciated.

