



PRINCIPE DI CORLEONE  
ECCELLENZA DA BERE

## CHARDONNAY

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

**Grapes used:** Chardonnay.

**Yield per hectare:** 60 quintals.

**Harvest:** Early August.

**Bottling:** Various batches.

### FERMENTATION

**Method:** Temperature-controlled, in stainless steel tanks.

**Temperature:** 16 - 18°C.

**Duration:** 15 days.

**Malolactic:** No.

### TASTING NOTES

Bright straw-yellow color with greenish edges.

Assertive, fruity bouquet fragrant.

The palate is fresh, decisive, generous and refined.

### ACCOMPANIMENT

Serve chilled at 12°-14°C with appetizers, full-flavored risottos and dishes based on fish or shellfish.

