

Chardonnay

SICILIA DOC



This is the most wide-spread white grape variety in the world that discovered an ideal environment in Sicily for producing wines possessing richness and aromatic intensity.

Production area

Sicily. This grape prefers terrain that is typically sandy and sloping, and with lots of sunlight. The type of farming is “Espalier”, used with an average density of planting where there are 4500 plants per 2.5 Acres.

Grapes Chardonnay

Characteristics

Color: soft straw yellow.

Bouquet: notes of fruit that are slightly ripened (white peach and pear) mixed with notes of dry yellow flowers.

Flavor: intermediately tart, possessing good viscosity, manifesting a pleasurable minerality and freshness.

Pairings: it pairs well with fresh vegetables, raw seafoods, pasta dishes with vegetables, and white meats. It can be paired with creamy soups, such as the typical octopus and potato salad.

Alcohol content

Chardonnay

SICILIA DOC

13%

Serving temperature

50-54°F



Chardonnay

SICILIA DOC

Ratings

STEMMARI Chardonnay 20 - SILVER - Mundus Vini - 2022

STEMMARI Chardonnay 20 - GOLD - Berliner Wein Trophy - 2022

STEMMARI Chardonnay 20 - 89 PTS. - BEST BUY - Wine

Enthusiast - 2023

