


*Feudi del Pisciotto*

# ALBERTA FERRETTI CHARDONNAY SICILIA IGT

Sicily is renowned not only for red but also for white wines and Chardonnay, of all the other non-native species, is perhaps that which adapts best. The notes of this variety are in absolute evidence in this wine, while the wonder- full acidity this grape has in its DNA offers a freshness that also makes it suitable for ageing.

Vineyard Location:Niscemi (CL) Orientation:Southwest Elevation:110 mt

Trellising:Spur pruned cordon

Soil:Medium-textured soil, lightly sandy and pebbly

Vinification: Fermentation in stainless steel at controlled temperature (15°C)

Aging Process:In barriques (80% new and 20% used) for five months and an additional 5-6 months in bottle

Tasting Notes:

Color:Straw yellow

Flavor: Wonderful acidity, suitable for ageing

Alcohol Content:13%

Serving Temperature:13°C

Production:5,000 bottles
Grapes : Chardonnay (100.00%)

## SICILIA

Sicily is the largest island in the Mediterranean Sea**.**It has a classic Mediterranean climate with mild to warm, wet winters and warm to hot, dry summers. Sicily has more vineyards than any of the other Italian regions competing with Apulia for first place as the largest wine producer. Many grapes are made into raisins, used in local cooking, and Sicilian grapes also play a large role in creating dessert wines, which require a higher concentration of grapes and are consumed in smaller quantities. In fact, in the world of international wine, Sicily is renowned for the many outstanding dessert wines, such as the world-famous Marsala.;



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