# Tenute Orestiadi - Molino a Vento

# Chardonnay 2024



75cl SIZE 2024 VINTAGE

12.5% ABV

**GRAPE VARIETIES** Chardonnay (100%)

**CLOSURE** Agglomerate Cork

H4976124 SKU CODE

White, Round and **EXPRESSION** 

Fruity

**COUNTRY** Italy

REGION Sicily

**ALLERGENS** Sulphur

Vegans, Vegetarians SUITABLE FOR

**CLOSURE** Agglomerate Cork

ΡН 3.25

**TOTAL ACIDITY** 6.5g/I Tartaric

RESIDUAL SUGAR 6.3q/l

SKU H4976124









STILL WINE

#### **TASTING NOTE**

Balanced Sicilian Chardonnay, floral and lemony on the nose, honeyed and buttery in the mouth.

## VITICULTURE

Chardonnay grapes are grown in vineyards with good sun exposure, and subject to warm summer days which impart tropical, honeyed flavours. Harvests are done by hand from the beginning of August.

#### **VINIFICATION**

Grapes are destemmed and then softly pressed in the pneumatic press. Fermentation takes place in stainless steel tanks for between 10-12 days, at a controlled temperature of between 19-22°C.

## **FOOD MATCHING**

A great pairing with flavoursome, heavier fish - think mahi mahi or swordfish, served lightly grilled and brushed with olive oil, salt and pepper.