



CHARDONNAY | I PUTTI DEL SERPOTTA SICILIA DOC SUPERIORE

FIRST VINTAGE	TYOPOLOGY	GRAPES	VINEYARDS
2023	White wine with structure and longevity	100% Chardonnay	Niscemi (CL)

At Feudi del Pisciotto, the Chardonnay grape expresses itself at its best, and this DOC Sicilia Superiore wine from the I Putti del Serpotta line, dedicated to the great Sicilian sculptor who lived between the 17th and 18th centuries, tells its story in the glass. Made from the finest selection of hand-picked grapes, it is a dynamic and enveloping white wine.

Tasting notes: rather intense straw yellow, the nose reveals notes of yellow peach and pineapple. In the mouth it is fresh, creamy and crunchy, with a pleasantly savory finish.

Pairings: it goes well with shellfish and seafood, fish-based dishes and white meats.

Municipality of production: Niscemi (CL)

Soil type: medium-bodied with a rich structure

Vineyard altitude: 100 mt. s.l.m.

Training system: spurred cordon

Planting density: 5.900 plants per hectare

Grape yield per hectars: 55 Ql

Harvesting period: half of August

Vinification: in steel

Malolactic fermentation: done

Aging: 6 months in barrique, 6 months in bottle

Available formats: 0,75 l

