



# Feudi del *Pisciotto*

## CHARDONNAY – ALBERTA FERRETTI



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 wonderful acidity this grape has in its DNA offers a freshness that also makes it suitable for ageing.

**Denomination:** IGT Sicilia

**Yearly bottle production:** 8.000

**Grapes:** 100% Chardonnay

**Vinification:** in steel

**Ageing:** in barriques – 80% new and 20% used

**Type of ground:** medium mixture tending to sandy

**Vineyards Height:** 250 mt a.s.l.

**Production area:** Niscemi (CL)

**Serving Temp. :** 14°

**Alcohol degree:** 13

**Taste:** velvety and creamy, but featuring at the same time a sort of freshness. A long ending enhanced by mineral notes

**Food:** fish soup with tomato, pasta-tomato fish sauce, steamed fish-crustaceans



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