

VIGNETI ZABÙ

VINI DI SICILIA

Chiantari

Chardonnay

Terre Siciliane IGT

Bottle capacity: ml 750

Variety: Chardonnay

Production area: Municipality of Sambuca di Sicilia

Vinification: the healthiest grapes are pressed in a very soft way. The must is fermented in little stainless steel tanks so that it is possible to strictly control the temperature, obtaining a very particularly aromatic and fresh wine. Refining in stainless steel and bottling in January to preserve its freshness and aromas.

Idea of the wine: wine made for young drinkers, with enough experience and who are searching for wines of good quality and good price.

Sensory features: straw yellow, bright, with coppery highlights. Intense aroma, with mineral hints, exotic fruits and wildflower. Lively, fresh, well-balanced, good acidity at the end.

Best served with: ideal with fish starters, risotto and appetizers. Fresh, pleasant and palatable as aperitif.

Serving temperature: 10-12°C.



FANTINI

GROUP

FARNESE