



CONTE HUGUES

CHARDONNAY SICILIA DOC

ORGANIC

2023



The 2023 vintage was characterised by a complex and challenging pedo-climatic situation, with a significant drop in production due to the warm environmental conditions. Careful agronomic management in accordance with the principles of Tenuta Rapitalà's organic protocol made it possible to harvest grapes with a high qualitative and organoleptic performance and a more defined territorial identity. The Tenuta's chardonnay, especially at the highest altitudes, showed great varietal richness in this vintage.

VARIETIES

Chardonnay **organic**.

PRODUCTION DISTRICT

Camporeale in the province of Palermo.

ALTITUDE AND ASPECT

500 metres above sea level; north-south aspect.

TYPE OF SOIL

Clayey-sandy soils.

TRAINING SYSTEM

Traditional Guyot.

HARVEST

The grapes are harvested in August at full maturity, when their richness is at its height.

WINEMAKING METHOD

The grapes are fermented off the skins, with soft crushing and cold settling of the first-pressing must. Alcoholic fermentation starts in stainless steel tanks.

AGEING

After completing two thirds of the fermentation, the must-wine is transferred into French oak barriques, where it remains for over ten months in contact with the lees.

SENSORY PROFILE

Light gold colour. Opens on the nose with ample fruity and sweet sensations typical of chardonnay and aromatic hints of wood. A soft wine with clear hints of Mediterranean aromas, ample and satisfying structure with a long and persistent finish. Ongoing studies since 2011, the year in which the Tenuta's organic conversion process began, have made it possible to preserve the stylistic continuity of the wine while respecting the practices of the organic protocol itself.

ABV

14.00 %

RECOMMENDED CELLARING

10 years.

FOOD PAIRING

Hot and cold white meat, crustaceans, smoked fish, foie gras, blue cheeses or mature cheeses.

ALLERGENS: Contains sulphites.

