

VITA
MEDITERRANEA

CHARDONNAY TERRE SICILIANE IGT ORGANIC VEGAN WINE



The creation of our wines is an act of love for nature: organic, vegan wines with eco-sustainable packaging, respecting man and the environment around him.

VARIETIES

Chardonnay.

PRODUCTION DISTRICT

Organically-farmed vineyards in Sicily.

TYPE OF SOIL

Clayey-sandy soils.

TRAINING SYSTEM

Guyot.

HARVEST

The grapes are harvested in the first ten days of September after careful checks to ensure an ideal balance between sugar ripeness and acidity.

WINEMAKING METHOD

The wine is vinified respecting the organic and vegan rules. Fermentation takes place without the skins with soft pressing and careful control of the temperature, thus making it possible to enhance the primary aromas, enriching the palate at the same time. A final period on the lees until March, when the wine is bottled, further brings its typical traits to the fore.

SENSORY PROFILE

Golden yellow colour with aromas of exotic fruit, peach, melon joined by complex floral aromas with a hint of orange blossom. A round, full-bodied, harmonious wine, backed up by persistence and an elegant acidity.

RECOMMENDED CELLARING

1 year in bottles laid down in a cool, dark place.

FOOD PAIRING

To be served with appetizers, fish-based dishes, cold meats. For vegans: first courses with lentil ragout, salads based on cereals, vegetables and legumes.

ALLERGENS: Contains sulphites.

