

# CONTE HUGUES CHARDONNAY SICILIA DOC 2020



A winter with below average rainfall was the prevailing factor in the 2020 harvest bringing forward budbreak by about a week. A spring with no rain and standard temperatures for the season led to healthy grapes and lush foliage. Regular ripening was further helped by a dry summer with normal temperatures.

Specific soil and vine management along with frequent irrigation meant that by harvest time the grapes had a perfectly balanced acidic, phenolic and aromatic profile, despite a slight increase in sugar/alcohol.

#### VARIETIES

Chardonnay.

#### PRODUCTION DISTRICT

Camporeale in the province of Palermo.

#### ALTITUDE AND ASPECT

450 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. Bottle ageing lasts at least three months.

#### SENSORY PROFILE

Light gold hue. It opens on the nose to the generous fruit and sweet notes typical of Chardonnay and a touch of aromatic oak. A velvety wine with marked Mediterranean aromas, generous, satisfying structure and a long, persistent finish.

#### ABV

14,00 %.

#### RECOMMENDED CELLARING

10 years.

#### FOOD PAIRING

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



375 ml



750 ml



1,500 ml  
Magnum