



DUCA DI SALAPARUTA  
DAL 1824



## Chardonnay

2024

SICILIA Denominazione di Origine Controllata

### CLIMATE:

Sicily has experienced a dry autumn and winter, followed by a dry spring. The summer was hot with no rainfall.

### HARVEST:

The grape harvest lasted from the first week to the end of the third week of August.

### VINIFICATION AND AGEING:

When the grapes arrive at the winery, they are destemmed, gently pressed and placed in soft presses where the skins are left to macerate at a low temperature of 6-8 °C for 3-5 hours. The grapes are gently pressed to extract the free-run must and the part of the Chardonnay grape richest in aromatic precursors.

The must is vinified in steel tanks at a controlled temperature of 16-18 °C. Once fermented, the wine remains on the yeasts for at least three months to give it a rich texture and longevity.

### TASTING NOTES:

👁️ Straw yellow color with intense greenish reflections. 🤧 On the nose, intense notes of tropical fruits and white flowers. 🗨️ Elegant, fresh, and pleasantly savory on the palate.

### PAIRINGS:

It is a perfect accompaniment to all fish, shellfish and crustacean dishes, as well as to Mediterranean first courses.

### WINE LONGEVITY:

When stored under suitable conditions, best consumed within 2 years.

### ANALYTICAL DETAILS:

11,5 % Alc./Vol., total acidity 6.3 g/l, pH 3.22

### FIRST VINTAGE PRODUCED:

2019

🌡️ 6 - 8 °C 🍷 75 cl

Painting: © Renato Guttuso, by Siae 2025 | Paesaggio dell'Aspra | 1959 | Oil on canvas