

GERBINO CHARDONNAY

Gerbino Chardonnay is an unoaked medium-bodied white wine with expressive aromatics. A soft and perfumed nose, with aromas of white flowers and citrus fruits. It shows excellent minerality on the palate and a savory finish.



CHARACTERISTICS

Denomination IGP Terre Siciliane

Varietal 100% Chardonnay

Alcohol 13.0%

Production 20,000 bottles

Vineyards San Giacomo and Fiuminello of Sambuca di Sicilia
30 year old vines, organically grown.

Altitude 2,300 to 2,800 feet.

Soil Calcareous

Vinification Soft pressing for 8 hours, fermentation
in stainless steel.

Aging 6 months on the fine lees in stainless steel

Production philosophy Certified Organic, Vegan Friendly

DESCRIPTION

Chardonnay is one of the characteristic vines of the Terre Sicane in western Sicily's Agrigento, introduced in the late 80's when Sicilian viticulturists began their journey towards quality wine making. Brothers Gunther and Klaus Di Giovanna, produce their unoaked version, full of aromas of wild flowers and citrus notes.

More than 30 years ago the Di Giovanna family began making wine from their 56 hectares of estate vineyards, planted between Sambuca di Sicilia and Contessa Entellina. The vines are cultivated from 400 up to 850 meters of altitude, with impressive slopes that make viticulture demanding. Di Giovanna wines are born of a heroic, organic viticulture, that carry a stylistic seal of aromatic expressiveness and elegance. Their Chardonnay is no exception, with its profile of expressive aromatics and savory notes that close with a vibrant, mineral finish.

Color Pale straw yellow

Aroma Expressive with notes of wild flowers, white peach and citrus fruits.

Flavor Clean and of excellent texture with citrus and stone fruit notes, accompanied by a savory finish.