



SOLITARIO BIANCO / CHARDONNAY DOC SICILIA

An international wine that has found Sicily as an area of choice for its production. Elegant and rich, Chardonnay gives us a wine of absolute pleasure and great balance that seems to have taken on the characteristics of the other indigenous white berry varieties grown in the island.



The grapes are harvested at the first light of dawn and immediately taken to the cellar to be de-stemmed and carried out in the press where they undergo short macerations that precede the soft pressing phase. The must is decanted cold before being inoculated with selected yeasts. The fermentation temperature is controlled in order to obtain a product that is able to best express the typical characteristics of the grape. After alcoholic fermentation and until bottling, the wine is kept in contact with the fine lees by making frequent stirring which allows to enhance and enrich the characteristics of the wine.

ORGANOLEPTIC SHEET

The wine is clear in the glass with a straw yellow color and slight greenish reflections. Complex and typical nose with strong Mediterranean notes of citrus and orange blossom flowers, enlivened by subtle and elegant aromas of sage and elderberry. In the mouth it expresses itself with harmony and pleasant freshness with a slightly savory finish that gives depth of drink.

FOOD PAIRING

A versatile wine for pairings that will accompany you from the aperitif to the fish or white meats dishes and, why not, even for a simple pizza with friends! SERVING TEMPERATURE / $10-12^{\circ}$ C.

ALCOHOL / 13% vol.

Azienda Agricola Patri Rocco via Lombardia 1 93016 Riesi (CL) – Italia T/F +39 0934 92 16 93 +39 328 822 56 49 info@cantinepatri.it P. IVA 00176880854

