

CHARDONNAY

I.G.T. SICILIA

Grape variety 100% Chardonnay

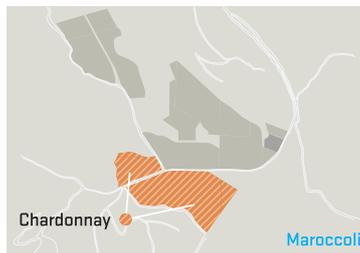
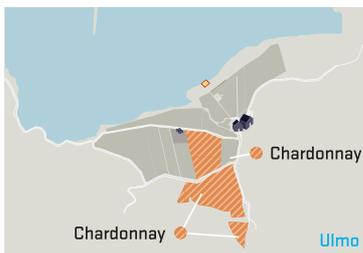
Area of vineyards Sambuca di Sicilia (Agrigento)

Vineyards Ulmo, Maroccoli

Winery Ulmo



A wine which has become the image illustrating the changes taking place in Sicilian wines. It was born from a dream of competing with the world in the production of this noble and widespread grape variety. A long progress begun in 1985 which has been full of surprise and success. Today Planeta's Chardonnay is an icon for the whole of Sicily. The vines of Ulmo and Maroccoli which create it are unique in their location and terroir. Its fermentation and maturing in French barrels, which by now has been carefully planned for years, delivers an extraordinarily graceful, powerful wine.



Vinification Following destemming, gentle crushing and static settling at low temperatures. Inoculation with selected yeasts when clear, fermentation and maturation in new oak casks for 50% and old casks for the remaining 50%

Ageing potential To drink at once or keep up to 6-8 years

Tasting notes

Color Golden yellow with lively green glints

Nose Rich and intense. Aromas of peach, golden apple, white figs, vanilla cream, meringue. Hints of hazelnut and Zagara honey.

The wood is shy but well balanced

Palate Soft, round, energetic, full. His balance is characterized by a fine acidity, the fresh flavour and substantial extract

Food matching Excellent with smoked fish or meat. After a few years of maturation, also with herby cheese

Planeta home-made dishes Soup with lentils and prawns, *macco* of dried beans, baked turbot with potatoes

Sicilian dishes *Cacio all'argentiera* (baked Caciocavallo cheese with vinegar and oregano), fish soup, risotto with artichokes, fish couscous. Seared tunny, octopus in tomato sauce

La Foresteria dishes Fried octopus, beans lemon purè and apricot sauce, spatula with herbs and mixed salad *ricotta* ravioli with fresh tomato sauce, turbot fillet sweet'n'sour steamed cod, coliflower purè, bacon and onion marmelade