



Laudàri

Laudàri: *to praise the Lord.*)

White wine

2009 Sicilia IGT (Indicazione Geografica Tipica)

Chardonnay 100%

The Vineyards

Local area: Cristo

Town: Campobello di Licata

Altitude: between 755 and 853 feet above sea level and five miles from the coast; unique micro-climate, day/night temperature fluctuation of up to 20 degrees due to the sea breeze.

Exposure: northwest

Geological characteristics: hilly terrain, soil mainly calcareous with dark patches.

Training method: spurred cordon free.

Planting density: 1,600 plants per acre.

Yield per acre: 1.5 tons.

Harvest time: between the second and the third week of August.

Harvesting method: by hand using small crates.

Vinification

After de-stemming and crushing, the temperature of the grapes is dropped to 48-50°F for the maceration. A light pressing follows, after which the free-run wine is separated and decanted through the process of natural sedimentation at low temperature. The selected yeasts are inoculated by alcoholic fermentation; initiated in stainless steel vats then racked to oak barrels where the process is completed.

Ageing

Two to four on the lees, with weekly bâtonnage, and 8-12 months in bottle.

Tasting Notes

“Fragrant, with aromas of citrus fruits and flowers and hints of butter, mango and yellow plum on a vanilla-tinged base. Soft and full, well defined by freshness and enhanced flavors, in perfect harmony and with a long-lasting finish. This wine can be cellared for at least 3-5 years.”

Serving temperature: 52°F

alcohol content: 13.5% vol | total acidity: 5.48 g/l | pH: 3.12