

Tenute Orestiadi - Molino a Vento

Chardonnay 2024



WHITE
STILL WINE



ITALY



SICILY



SUITABLE
FOR VEGANS

TASTING NOTE

Balanced Sicilian Chardonnay, floral and lemony on the nose, honeyed and buttery in the mouth.

VITICULTURE

Chardonnay grapes are grown in vineyards with good sun exposure, and subject to warm summer days which impart tropical, honeyed flavours. Harvests are done by hand from the beginning of August.

VINIFICATION

Grapes are destemmed and then softly pressed in the pneumatic press. Fermentation takes place in stainless steel tanks for between 10-12 days, at a controlled temperature of between 19-22°C.

FOOD MATCHING

A great pairing with flavoursome, heavier fish – think mahi mahi or swordfish, served lightly grilled and brushed with olive oil, salt and pepper.

SIZE	75cl
VINTAGE	2024
ABV	12.5%
GRAPE VARIETIES	Chardonnay (100%)
CLOSURE	Agglomerate Cork
SKU CODE	H4976124
EXPRESSION	White, Round and Fruity
COUNTRY	Italy
REGION	Sicily
ALLERGENS	Sulphur
SUITABLE FOR	Vegans, Vegetarians
CLOSURE	Agglomerate Cork
PH	3.25
TOTAL ACIDITY	6.5g/l Tartaric
RESIDUAL SUGAR	6.3g/l
SKU	H4976124