

Principi di Mola Sicilia DOC Chardonnay



Name Principi di Mola Sicilia D.O.C. Chardonnay
Vintage 2023
Origin Sicilia, Italia
Vine Chardonnay in counter-espalier
Soil type Medum clay
Planting density 5000 per ha
Yeld per hectare 60 q.li
Exposure North-West
Altitude 200 m
Fermentation stainless steel; 16°C; 3 months
Aging 6 months in steel and 2 months in glass
Percentage of alcohol in volume 13%
Service temperature 8-10 °C
Color Straw yellow
Perfume Floral, tropical fruits
Gusto Harmonious, enveloping, savory
Match Fish, fresh seasonal vegetables, white meats

From the desire to combine the refined characteristics of the international vine with the Sicilian terroir, an elegant wine is born, with all the characteristic notes of a Chardonnay grown in the southern lands and with a pleasant sapidity due to the influence that the nearby Tyrrhenian sea has on the microclimate in which the vine is grown.

Sicilia D.O.C. Chardonnay dresses the glass in a clear and transparent straw yellow.

Approaching the glass, we perceive the intensity and finesse of the bouquet that inebriates the nose with elegant notes of tropical fruit, passion fruit, pineapple, banana. There are hints of freshly cut grass and spicy notes of white pepper with a mineral note of white salt and pink salt which confirms the territory in which it is produced. Finally, a slight bitter note of toasted almond emerges.

The taste has a nice enveloping warmth, round and dry, but with a pleasant acidity and important sapidity. In the mouth, it is confirmed as intense and fine as the nose and these pleasant fragrances persist for an average time.