



PRINCIPE DI CORLEONE
ECCELLENZA DA BERE



BIANCA DI CORTE INZOLIA - CHARDONNAY

DOP (Denominazione di Origine Protetta)

Grapes used: Inzolia (50%) - Chardonnay (50%).

Yield per hectare: Inzolia 90 quintals; Chardonnay 55 quintals.

Harvest: Inzolia in mid - September and Chardonnay in early August.

Bottling: Two batches.

FERMENTATION

Method: Temperature-controlled fermentation in stainless-steel tanks.

Temperature: 16°-18°C. for about 10 days.

Refinement: On the lees for about 4 months after harvest.

Malolatic: No.

Aging potential: To drink between 6 months and (up to) 2 years from harvest.

TASTING NOTE

Color: Straw yellow.

Aroma: Enhanced broom flowers and ripe fruit floral lures.

Palate: Strong and assertive structure. The palate is fresh and pleasantly fragrant. The varietal fragrance typical of these grapes, make this wine unique among its kind.



*Pollara
Family's Selection*

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