



**TASCA**  
CONTI D'ALMERITA



### PRODUCER PROFILE

Estate owned by: The Tasca d'Almerita family  
Winemaker: Laura Orsi, Giuseppe Tasca, and Carlo Ferrini  
Estate founded: 1830  
Winery production: 3,300,000 Bottles  
Region: Sicilia  
Country: Italy



## Chardonnay Contea di Sclafani DOC 2014

### WINE DESCRIPTION

Tasca d'Almerita's Chardonnay was bottled as a DOC wine for the first time with the 2012 vintage. Chardonnay cuttings from Burgundy were first brought to Sicily's Tenuta Regaleali in the mid 1980's where they were planted in the calcerious, mixed sand-clay soils of the San Francesco vineyard at more than 1,700 feet above sea level. With traditional fermentation in barrel, Tasca d'Almerita Chardonnay Sicilia DOC from the San Francesco vineyard shows the substance that a prestigious international varietal can achieve in a distinctly Mediterranean terroir.

### TASTING NOTES

Golden-yellow in color, layered aromas of pineapple and ripe tree fruits complement undertones of pear, candied pineapple, white chocolate, hazelnut and brioche. On the palate, this wine shows poise and presence; a rich and textured wine with a refreshing backbone of acidity that draws into a layered and lasting finish.

### FOOD PAIRING

Pair this wine with fish prepared al cartoccio, soubise sauces, roasted chicken, and even salmon a la plancha.

### VINEYARD & PRODUCTION INFO

Production area/appellation:	DOC Sicilia
Vineyard name:	The San Francesco vineyard
Vineyard size:	12 acres
Soil composition:	Calcareous and Clay-Loam
Training method:	Guyot
Elevation:	1,750 feet
Vines/acre:	1,160
Yield/acre:	2.7 tons
Exposure:	Southwestern
Year vineyard planted:	1985
Harvest time:	August
First vintage of this wine:	1989
Bottles produced of this wine:	30,500

### WINEMAKING & AGING

Varietal composition:	100% Chardonnay
Fermentation container:	350L Barrels
Length of alcoholic fermentation:	15 days
Fermentation temperature:	64 °F
Type of aging container:	Barrels
Size of aging container:	350 L
Age of aging container:	70%New-30% Second Passage
Type of oak:	French: Allier and Tronçais
Length of aging before bottling:	8 months
Length of bottle aging:	6 months

### ANALYTICAL DATA

Alcohol:	13.5 %
pH level:	3.5
Residual sugar:	3.6 g/L
Acidity:	6.5 g/L
Dry extract:	30.0 g/L



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