

# 1934

Sicilia

Denominazione di Origine Controllata



In tribute to Luigi Pirandello, who was awarded the Nobel Prize for literature.

**Wine type white** - DOC Sicilia

**First vintage** 2019

**Grapes** 50% Grillo - 50% Chardonnay

**Production area** Canicattì, Naro, Campobello di Licata

**Soil type** silt-clay structure. This soil is very rich in organic matter and minerals content

**Altitude** 300 m 400 m a.s.l.

**Average age of vines** 13 years

**Training system** VSP (vertical shoot positioning), with renewable spurred cordon espalier

**Planting system** Grillo 2.70 m x 1.10 m,  
 Chardonnay 2.70 m x 1 m

**Yield/hectare** Grillo 9 t., Chardonnay 7.5 t.

**Harvest** Grillo first weeks of August, Chardonnay first days of August

**Vinification and ageing Fermentations**

are conducted separately.

For Grillo the fermentation is carried out in stainless steel tanks at a controlled temperature (16°C) for about 15 days, follows an aging for 6 months on the lees; the fermentation of Chardonnay is carried out in French oak barriques with a fine grain, also in this case it follows an aging on the lees for 6 months.

**Malolactic fermentation** not carried out

**Bottling ageing** minimum 9 months

**Serving temperature** 12°C

**Suggested glass type** heavy balloon-shaped glass for white wine

**Tasting notes**

**Colour** deep straw yellow;

**Bouquet** a powerful wine with scents typical of Grillo (broom, boxwood, passion fruit) but there is an evolution towards balsamic nuances in particular mint; the scent of vanilla, derived from wood, completes the bouquet without being dominant;

**Taste** remarkable complexity perfectly balanced.

An imposing structure brought by Chardonnay goes perfectly with the acidity of Grillo. Overall it is perceived a prolonged persistence;

**Food pairing** recommended with fatter fish such as salmon, tuna and halibut with lobster with pulled butter. And again with pasta with clams, and crab.