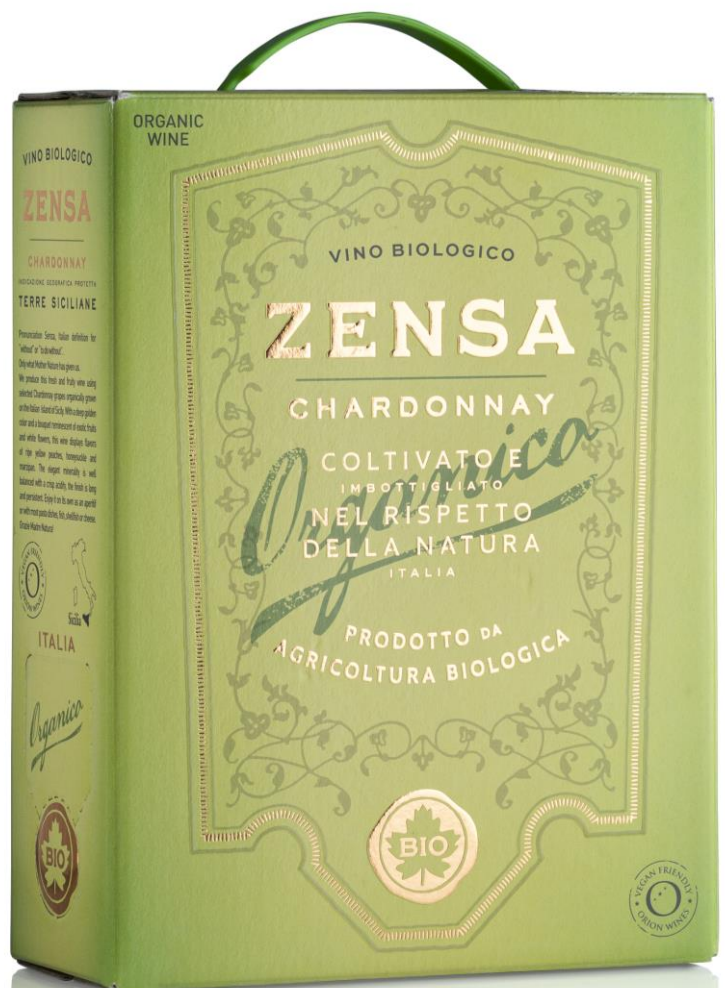


ZENSA



CHARDONNAY
INDICAZIONE GEOGRAFICA PROTETTA
SICILIA



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ZENSA



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GRAPES

100% Chardonnay

VINEYARD AREA

Selected Organic vineyards in the province of Trapani, in the southern part of the Island of Sicily.

PLANT TRAINING & DENSITY:

Training method includes both the Spurred Cordon and the Guyot method, with an average plant density of 5500 plants per hectare.

HARVEST

Manual harvest occurs in the middle of August. Harvest is carried out only during the cooler parts of the day.

VINIFICATION

The Chardonnay grapes are de-stemmed and then softly pressed. The must is then chilled to 10°C and left to rest for 48 hours. Fermentation is carried out in stainless steel tanks and using selected yeasts. The fermentation lasts approximately 10 days at a controlled temperature of 17°C. Following fermentation, the wine is chilled down to 10°C to avoid malolactic fermentation and left on its lees for approximately 20 days to maximize its aromas.

ALCOHOL

12.5%

WEINMAKER'S NOTES

We produce this fresh and fruity ZENSA Chardonnay using the best hand-picked and organically grown grapes grown on the Island of Sicily, in Southern Italy.

The wine displays a straw yellow color and a bouquet reminiscent of exotic fruits, white flowers, green apple and lemon. In the mouth it is crisp and refreshing, with flavors of ripe yellow peaches, honeysuckle and nectarine.

The elegant minerality is well balanced by a crisp, mouth-watering acidity, and the finish is incredibly long and persistent. Enjoy it on its own as an aperitif or with most pasta dishes, fish, shellfish or cheese.