

Vigna San Francesco Chardonnay DOC



Origin

Country	Italy
Wine Region	Sicily DOC
Winery	Tasca, Tenuta Regaleali

Technical Data

Grape Varieties	Chardonnay
Type	Dry white wine
Bottle Sizes Available	750 ml
Closure	Technical cork

Vinification	The grapes are barrel-fermented in 350-litre French oak barriques, with daily batonnage for the first 10-15 days, then weekly for the remaining 8 months of ageing. The fermentation takes place at 18°C for 15 days. No malolactic fermentation follows.
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Ageing	8-9 months in 70% new and 30% second use 350-litre French oak barriques, followed by a minimum of 6 months in bottle.
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Description

In Brief	The desire to create a wine of superior quality and ranking using the most celebrated and widespread white grape on the planet was born in the mid-80s. The San Francesco vineyard was planted in 1985 by Lucio Tasca on the lower part of the slope, where the ground is more fertile than the average level of Regaleali soils thanks to the deeper active layer and greater coolness caused by the lower amount of rainwater drainage.
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Tasting notes	Intense golden colour with green hues. On the nose: intense, and well-balanced wine with aromas of banana, cedar, and vanilla. On the palate: flavours of citrus, dried fruit, and nuts enrich the creamy, smooth mouthfeel. A refined integration of wood nuances with the fruit characteristics in the long, smooth finish.
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Food Pairing	Pairs well with grilled or fried fish, seafood, poultry, complex vegetable dishes, risotto, and dishes featuring pistachio or citrus accents.
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Notes

