



## VALCANZJRIA

Sicily, Italy

Gulfi

[www.gulfi.it](http://www.gulfi.it)

### Method & Production

The Chardonnay grapes are hand-picked at the end of August and the Carricante mid-September. The two varieties are fermented separately in stainless steel using natural yeasts, then blended post-fermentation. The wine ages for a few months on the lees before bottling.

### Tasting Notes

A rich and broad nose. Fruity notes of apple and exotic fruits. On the palate, the fruit follows through accompanied by hints of almond. Dry, well-balanced, with a refined finish.

### Food Matching

Excellent with fish dishes and light creamy sauces

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
<b>White Wine</b>										
GU0423	Valcanzjria	Carricante: 40% Chardonnay: 60%	2023	12.5%	Cork	6x0.75lt	No	No	No	No