



CHARDONNAY PASSOBIANCO

Sicilia, Italy

Passopisciaro

www.vinifranchetti.com/passopisciaro

Method & Production

From Chardonnay vines are grown on steep terraces, at an altitude of over 1000 meters above sea level, on the northern slopes of Mount Etna. The grapes are carefully selected and hand-harvested. Fermentation in stainless steel for 20 days at 23 degrees c and aging for 18 months in cement vats and large oak barrels. The winery only release the wine after 2 years of refinement in bottle.

Tasting Notes

Fresh, mineral, and aromatic with lots of juicy yellow fruit, citrus flavours, and honey. A slight creaminess, very smooth. Great texture and structure.

Food Matching

Excellent with smoked fish

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
White Wine										
PO5019	Chardonnay Passobianco	Chardonnay	2019	13.0%	Cork	6X0.75lt	No	No	No	No