



CONTRADA PC

Sicilia, Italy

Passopisciaro

www.vinifranchetti.com/passopisciaro

Method & Production

Contrada PC comes from a small parcel of Chardonnay vines, grown on steep terraces at about 900 meters above sea level. The grapes are carefully selected and hand-harvested in the first couple of weeks of September. They are de-stemmed and cold-soaked for 12 hours, after which they are pressed and transferred to large oak for fermentation. A naturally occurring malolactic follows in barrel. After one racking the wine goes back into barrel to age on the fine lees, for a minimum of 6 months. The wine refines in bottle for 1 further year following that.

Food Matching

White meat, shellfish, oysters, and fish in general; works really well with Asian cuisine also.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
White Wine										
PO5119	Contrada PC	Chardonnay	2019	13.0%	Cork	6X0.75lt	No	No	No	No