



## CHARA | TERRITORIALS

*Chara, a blend of Catarratto and Insolia, has a great personality and it is a fresh interpretation of the best white wines of the Sicilian tradition.*

### TECHNICAL DATA

**DENOMINATION** DOC Sicilia

**PRODUCTION AREA** Grisi - Monreale (PA)

**GRAPE VARIETY** Catarratto 50%, Insolia 50%

**SOIL** Clay

**TRAINING SYSTEM** Espalier training with Guyot pruning

**VINEYARD EXTENSION** 40 Ha

**VINES PER HECTAR** 4.500 vines/Ha

**HECTAR PRODUCTION** 80 quintals/Ha

**VINIFICATION** Selective grape harvest. Temperature controlled fermentation (15-18 °C). Storage in steel vats for 6 months. Aging in bottle 60 days

### TASTING NOTES

**COLOUR** Straw yellow with elegant green shades

**BOUQUET** Fruity smell with notes of broom and peach

**PALATE** Fresh, fruity and well-balanced body

**SERVING TEMPERATURE** 12° C