



VALCANZJRIA

Sicilia, Italy

Gulfi

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
White Wine										
GU0423	Valcanzjria	Chardonnay: 60% Carricante: 40%	2023	12.5%	Cork	6X0.75lt	No	No	No	No