



"G" di GIOVINCO

CHARDONNAY *Riserva*

SAMBUCA DI SICILIA DOC



Production Area: Sambuca di Sicilia (AG),
c.da Sgarretta - 350m s.l.m.

Variety: 85% Chardonnay / 15% Grillo

Soil: Medium mixture

Training System: Espalier

Vinification and aging: The grapes are hand-harvested and chilled. They are then destemmed and crushed, and the must is cold-stabilized. Alcoholic fermentation takes place in French oak tonneaux for about 10 days. After fermentation, the wine ages on its fine lees with periodic bâtonnage. It then matures in tonneaux for around 6 months. After bottling, the wine is further aged in bottle for another 6 months.

Winemaker: Vito Giovinco



Typical golden-yellow color. On the nose, the oak is present and not hidden, yet well integrated, providing structure and supporting a complex, layered aromatic profile. Grillo brings freshness and tension, balancing the roundness of Chardonnay. The palate is dynamic and well balanced, with an elegant finish.



A multifaceted wine, able to shift character in the glass and at the table, inviting a free, creative, and unconventional pairing approach. **Serve at 10 °C.**