



Sensi

CHARDONNAY

On the wine labels of Patria, the works of Salvatore Incorpora meet the poets of all times.

At Cantina Patria in Solicchiata, the bottles feature labels adorned with art and wrapped in verse. Salvatore Incorpora is the artist behind these paintings, which harmoniously blend with the words of various authors.

painting by: **Salvatore Incorpora** - "Acini in festa".



*...il figlio di Zeus e Sèmele
diede agli uomini il vino
per dimenticare i dolori.*

**Alceo of Lesbo
Salvatore Quasimodo**



CHARDONNAY

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IGT TERRE SICILIANE

Grape varieties: 100% Chardonnay

Production area: City of San Michele di Ganzaria (CT)

Altitude: 400 mt asl

Soil: limestone of medium texture

Cultivation system: guyot

Average age of vines: 10 years

Harvest: August

Vinification: cryomaceration for about 24 hours soft pressing of berries at 5°C. Fermentation with selected yeasts in steel vats for about 15 days at temperatures of 16/18°C

Malolactic fermentation: no

Maturation and Ageing: stainless steel silos for 1 month, in bottle for at least 30 days

Sensory analysis:

Appearance: straw yellow with golden hues, clear, bright

Aroma: omplex nose, opens with notes of white flowers, tropical fruit, pink grapefruit, herbs and sweet spices

Taste: dry, balanced sip of great persistence with pleasant retronasal almond notes

Alcohol content: 13% vol.

Serving temperature: 8/10 °C

Recommended glass: wide tulip

Food pairings: recommend sushi and oriental gastronomic specialties, risotto with porcini mushrooms, pasta alla carbonara, short-medium aged cheeses and all vegetable and fish gastronomic specialties typical of the Mediterranean tradition.