



Wijnfiche

Leonarda Tardi – Catarratto – Chardonnay | Terre Siciliane IGP Italy (SICILIA) – 2021

Domain

Leonarda Tardi

The domain of the Mazzara family is located in Salaparuta, in the heart of Western Sicily. Calogero and Eliana are brother and sister who run the winery named after their mother. The family has been growing grapes on the estate since 1965, with the introduction of Chardonnay in 1999 and Catarratto in 2010. In 2016 they really started making and selling wine.

They are deeply attached to their roots. The “NO Mafie” logo is proudly printed on each wine bottle: people who drink the wines help fight criminal activity and also support ethical consumption standards.

Vinification

The vineyard has a deep alluvial clay soil, with a good content of limestone. The vines grow on West-facing gentle hilly slopes with an altitude of 350 m. The fruit is individually handpicked and whole bunch pressed to ensure purity and concentration of flavors. Fermentation occurs in stainless-steel tanks. Once the vinification is finished, the two wines are blended and aged in small stainless-steel vats for 3 months before being bottled.

Year specific information

Luca Maroni 94 points

Taste

This exceptional blend has a pale straw yellow color. It harmonizes the flavors of the native Catarratto and the international Chardonnay. The nose presents fresh aromas of lemon zest, wild oranges, citrus blossoms and mineral notes of the Salaparuta soil. On the palate it is a dry, medium-bodied wine with lively acidity and a lingering finish.

Food pairing

White meat, Fish - Mediterranean method, Cheese - young, Fish - in papillote, Crustacea

General information

Type: White wine

Grape varieties: Catarratto (60%), Chardonnay (40%)

Viticulture: Traditional

Storage (years): + 3-5

Serving temperature: 8°

