



*"Delicata's Medina assortment of boutique wines remains unrivalled in its category, having won 16 international medals and awards to date."*

## FLAVOUR PROFILE

Sun-kissed Girgentina grapes from bush-trained, native old vines have been skilfully blended to noble Chardonnay bunches for fullness and fruitiness. This unoaked, light and crisp dry wine allures with subtle flowery scents and refreshing flavours of green apple, characteristic of Girgentina's delicateness and prized regional expression.

## WINEMAKER'S ACCOLADES

This dry white aromatic wine is Malta's first and original blend of native Girgentina grapes with the locally grown noble Chardonnay variety. Being native to Malta, the Girgentina crop ripens about a month later. Hence, both varieties are vinified separately. Grapes are destemmed, sorted, crushed and immediately pressed. After a period of cold settling, the must is inoculated and left to ferment in temperature controlled stainless steel vats. Judicious choices of press cuts and blending ratios are made by the chief winemaker prior to the wine's quality-controlled bottling.



# 2022 | MEDINA CHARDONNAY • GIRGENTINA D.O.K. MALTA

### VARIETY

Chardonnay and endemic Girgentina

### VINES

20-year-old Chardonnay on American rootstock  
Traditional unsupported cane pruned old  
Girgentina vines

### SITE AND GEOLOGY

Selected family-run vineyards in Malta

### HARVEST

Handpicked at different dates

### VINIFICATION

Berry sorting  
Separate vinification  
Fermented entirely in inox  
No malolactic fermentation  
Blending in October and fine lees contact

### BOTTLING AND STORAGE

Bottle purging at bottling stage  
Temperature controlled warehousing



**WINE STYLE**  
aromatic unoaked blend



**ALCOHOL LEVEL**  
12% Vol.



**WHEN TO DRINK**  
ready now



**HOW TO SERVE**  
chill 8-12°C



**VEGAN**  
yes



**BOTTLE SIZE**  
75cl + 37.5cl