



Scagliola



Casot dan Vian Chardonnay Piemonte DOC

REGION

Piemonte

VARIETY

100% Chardonnay

Yield per hectare: 70 hl/ha

Exposure and altitude: 2.5 hectares, west exposure, 1100-1300 ft ASL in elevation (350-400 m ASL).

Soil composition: Mainly limestone and clay.

Cultivation method: Guyot. 3800 vines per hectare.

Harvest: Careful selection in the vineyards and hand-harvest at the beginning of September.

Vinification process: Soft-pressing, clarification and fermentation with selected yeast at controlled temperature 60 – 65 F (16 – 18° C) for approximately 10 days. No malolactic fermentation done. Refining at controlled temperature and bottling in March-April.

TASTING NOTES

Straw-yellow color, intense and long bouquet. Scents of flowers. Dry taste, smooth and harmonious.

FOOD PAIRINGS

Aperitif wine, it's a perfect match with appetizers and fish preparations.