Araldica Chardonnay, Piemonte DOC 2024

IAR0882024

Araldica Castelvero

— Piemonte, Italy

A very classy example of cool-climate Italian Chardonnay from the Monferatto hills in eastern Piemonte.

Production

Cultivated in the Monferatto hills in the south of the province of Asti, Piemonte on southwest facing vineyards at altitudes between 250 and 400m. The soils here are a rich combination of limestone and clay. Piemonte low Guyot trellis system is used for vines. 100% tank fermented under temperature control with 3 months on the lees.

Tasting note

This shows fresh citrus fruit on the nose with lightly herbal notes. On the palate it has crunchy Bramley apple characters, stone fruit, minerality in the background, a lemony finish and crisp acidity.

Food Match

Great served as an aperitif, or with seafood or caesar salad.

ABV:
11.00%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Category:
Sustainable

Appellation:
Piemonte DOC

Winemaker:
Claudio Manera

Grape Varieties:
Chardonnay 100%

Suitable for:
Vegan

Bottle Barcode:
8010471000098