Tenuta Il Cascinone Camillona Sauvignon Blanc, Piemonte DOC 2024

IAR0172024

Tenuta Il Cascinone

— Piemonte, Italy

2023 Vintage

IWSC Bronze 2024

From Il Cascinone's prized hilltop Camillona site, this Sauvignon has ripe fruit with delicate elderflower characters.

Production

The Camillona vineyard consists of 2 blocks, planted in 2000. Situated on a north east hilltop site, about 300m above sea level, these low-cropping Sauvignon Blanc grapes, flourish. The easterly disposition, which avoids the flavour stripping hot afternoon sun, together with free draining, gravelly clay soils provide excellent conditions for growing quality, fruit-packed Sauvignon Blanc grapes. The relatively young vines are trained in the classic vertical shoot positioning manner using cane pruning. Each block is processed separately, being hand harvested in the first ten days of September, chilled, destemmed and crushed. They are pressed to a stainless steel tank for settling for 36 hours. Steel tanks are used for the fermentation to allow for temperature control. The wine is bottled in the following spring.

Tasting note

A fine, elegant style of Sauvignon with citrus fruit aromas lifted by ripe gooseberry and floral notes. Zesty acidity balances delicate varietal typicity on the palate, teamed with crisp grapefruit flavours, which makes this an attractive and characterful wine.

Food Match

Simple fish dishes, grilled chicken or goats cheese and red pepper with fresh basil.

ABV:
12.00%

Case/Bottle Size:
6x 75cl

Closure:
Please Select

Category:
Sustainable

Appellation:
Piemonte DOC

Winemaker:
Carlo Manera

Grape Varieties:
Sauvignon Blanc 100%

Suitable for:
Vegan

Bottle Barcode:
8010471003808