Tenuta Il Cascinone Campo Fiorito Chardonnay, Piemonte DOC 2024

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Tenuta Il Cascinone

— Piemonte, Italy

Proper grown-up, textural Chardonnay from the Campo Fiorito vineyard, a 5 hectare north-east facing plot on the stunning Il Cascinone estate.

Production

The 5ha Campo Fiorito vineyard is located on the north-east facing slopes of the 60 ha estate of Il Cascinone, in the Monferrato hills of Piemonte (planted in 1998). This cooler site is perfect for the slower maturation needed to produce fresh whites. Grapes are typically harvested between the end of August and the beginning of September. Around 15% of the wine was fermented and aged in French oak barriques for added richness and complexity.

Tasting note

A delicate nose of ripe stone fruit, lightly honeyed with a hint of creamy oak. The complex palate is concentrated and well-balanced with ripe peach characters, an appealing mouthfeel and a fresh, long finish with some savoury, toasty notes.

Food Match

Match with white meats in cream sauces, or perhaps avocado salads.

ABV:
13.00%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Category:
Sustainable

Appellation:
Piemonte DOC

Winemaker:
Carlo Manera

Grape Varieties:
Chardonnay 100%

Suitable for:
Vegan

Bottle Barcode:
8010471003815