



Il Castagneto 2021

Chardonnay Ticino DOC

Type	White wines
Classification	Ticino DOC Chardonnay
Expansion	12 months in barriques
Contents	75cl
Vintage	2021
Enjoyment phase	5 years after harvest
Serving temperature	12-14° C
Alcohol content	13 %
Grape varieties	Chardonnay
Article no	00001372

Scent description

Intense and complex. It opens with elegant roasted and vanilla notes, and continues with exotic fruits such as lychee, mango and pineapple against a background of flint and lemon peel

Matches

Crespella with smoked salmon and fresh ricotta cheese, fish ravioli with saffron and cherry tomatoes, grilled lobster with herb butter, spaghetti with saffron sauce, jumbo prawns and cherry tomatoes

Description Taste

Chardonnay with character and depth. Dry and savoury on the palate with excellent fresh taste. Finish accompanied by fruity and spicy aromas in the nose.



Description Visual

Shining golden, slightly greenish highlights

Vinification

Harvested mid-September. Alcoholic fermentation in new French oak barriques. Maturation on lees for 12 months, malolactic fermentation in barriques. During ageing, periodic batonnage to suspend the fine lees and give greater complexity of flavour.

Description vintage

2021: Mild, not excessively cold winter. Cold spring with delayed vegetative recovery. Hot summer with rain during the final ripening phase.

Vineyard

Vineyard exposure and latitude	south-east 200 masl / 300 masl
Age of vines	40 years
Soil	sandy, partly gravelly, derived from granite and gneiss rock
Planting density	3'500 vines per hectare
Yield per m2	800g
Cultivation system	double Guyot