

C A S C I N A
GALARIN

Carossi

PIEMONTE

DENOMINAZIONE DI ORIGINE CONTROLLATA

CHARDONNAY



GRAPE VARIETY

Chardonnay 100%

PRODUCTION AREA

Castagnole delle Lanze, south of Piedmont,
between Langhe and Monferrato.
Single vineyard at the top of Carossi hill.

Soils profile calcareous with some clay and a little
bit of sand

Average vineyard altitude 370 m

Vine density 4000-5000 vines per hectare

Training System Guyot modified with arc

WINEMAKING

The grapes are immediately destemmed and the
“flower” juice is kept in contact with the skin for
one night normally, in order to have a more complex
and structured wine. After this Crio-maceration
there is the pressing. Alcoholic fermentation
is made in French oak barriques for almost a month.
Malolactic fermentation occurs if necessary,
it depends from the vintage. Wine is kept in contact
with his fermentation lees until bottling,
with a weekly batonnage.

Alcohol by Volume 12-13%

Total acidity 5,5-6,5 ‰

PROFILE

The nose is highly complex, white flowers, hazelnut
with well integrated wood notes. The flavour
is sweet and mineral at the same time, savoury
and harmonic with a persistent aftertaste.

This wine can age several years.

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