

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, exposed to the East at an altitude of 370 m, on clay-calcareous soils.

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.

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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