

C A S C I N A
GALARIN

Nuvole

PIEMONTE

DENOMINAZIONE DI ORIGINE CONTROLLATA

CHARDONNAY

GRAPE VARIETY

Chardonnay 100%

PRODUCTION AREA

Village of Castagnole Lanze between Langa and Monferrato in vineyards raised with Guyot system with a density of 5000 plants/ha on clay-calcareous soils exposed to the West and East at an altitude between 250 and 370 m.

WINEMAKING

The grapes are selected by hand in different vineyards located in Castagnole delle Lanze. They are immediately destemmed and the 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 stainless steel tanks at low temperature (14-16°C) 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, fruity melon scents with banana, white flowers and a light hint of hazelnut. The flavour is sweet and spicy at the same time, mineral, savoury and harmonic with a persistent aftertaste.



AZIENDA AGRICOLA CASCINA GALARIN

Via Carossi, 12 - Castagnole delle Lanze (AT) | +39 0141 878586 | info@galarin.it

www.galarin.it