



CASTELLO

CHARDONNAY CÉSURET

Distinctive bouquet, fruity, floral, roasted aromas, delicate woody notes, powerful, complex, fresh, storable; perfect with shellfish and crustaceans, risotto with goat cheese, pasta with cheese sauce and truffle

Grape type

Chardonnay

Location vineyards

Faedo Trentino

Altitude vineyards

550 m a.s.l.

Soil composition

Calcareous loamy soil

System of cultivation

Guyot 1,0 m* 1,0 m

Plant density

10.000

Harvest per ha

80 dec

Grape processing

Whole grape pressing at 0,5 bar gentle pressure, 48 hours degumming must, subsequent enrichment with yeast

Vinification / Storage

12 months at 100% in barrique barrels, subsequent storage in stainless steel tanks for at least 6 months, after bottling 12 months bottle storage

Alcoholic fermentation

Maceration and subsequent ageing with yeast in the same barrique barrel, batonnage

Acidity

6g / lt

Residual sugar

2,5g / lt