Il Cascinone Campo Fiorito

Region: Piemonte Grapes: Chardonnay

ABV: 12.5%

What:

Proper grown-up, textural Chardonnay from the Campo Fiorito vineyard, a 5 hectare north-east facing plot on the stunning Il Cascinone estate.

Where:

The 12 acre Campo Fiorito vineyard is located on the north-east facing slopes of the 148 acre estate of Il Cascinone, in the Monferrato hills of Piemonte (planted in 1998). This cooler site is perfect for the slower maturation needed to produce fresh whites. Grapes are typically harvested between the end of August and the beginning of September. 10% of the wine was fermented and aged in French oak barriques for added richness and complexity.

Barcode: 8010471003815 Sales Info: 750ml ,Case6 ,15.90 lb. Palletization: 125 cases / 5 Layers



CAMPO FIORITO

2017
PIEMONTE
DENOMINAZIONE DI ORIGINE CONTROLLATA

Chardonnay



Food Pairings:

Match with white meats in cream sauces or perhaps avocado salads.

Tasting Note:

A delicate nose of ripe stone fruit, the palate is well balanced and creamy. In addition to the ripe peach, minerality adds to the broad mouthfeel and clean acidity.

