



CASCINA QUARINO®

PIEDMONT DOC CHARDONNAY “AN LA RIVA”



CURIOSITY: Chardonnay is the international vine par excellence. Cascina Quarino has tried to cultivate it on the hills of Monferrato obtaining very satisfactory results.

DENOMINATION: Piemonte Doc Chardonnay

GRAPE: 100% Chardonnay

VINEYARDS: Village of Albugnano

TRAINING SYSTEM: spurred cordon

HARVESTING: manual in boxes between the end of August and the beginning of September

VINIFICATION: short cryomaceration in the press, the must is cleaned, the grapes are cooled in a cold room and then the fermentation follows in a tank at a controlled temperature of 16/18°. The aging is, after racking, for about 12/14 months in french oak barriques

ORGANOLEPTIC CHARACTERISTICS:

- COLOUR: straw yellow

- BOUQUET: intense, complex, with hints of vanilla

- TASTE: dry, typical with a long finish

FOOD PAIRINGS: appetizers in general, fresh dishes, with medium-aged cheeses

SERVING TEMPERATURE: 8/10°

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