



CASCINA
DEL POZZO

Langhe Bianco Prasoray

GRAPE VARIETAL	Chardonnay 100%
PRODUCTION AREA	Castellinaldo – Roero
SOIL	clay-sandy
EXPOSURE/ ALTITUDE	south-east / 290 m
GROWING/PRUNING	Guyot vertical trellis
DENSITY	5,000 vines per hectare
YIELD PER HECTARE	70 hl
HARVEST	manual, late September
VINIFICATION	soft pressing; fermentation in controlled temperature stainless steel; maximum regime 17°C; protection from oxygen
AGEING	9 months in wood barrels; periodic batonnages
BOTTLES PER YEAR	2,500
SERVE WITH	fish dishes, delicate antipasti, vegetables au gratin, mature cheeses

TASTING NOTES

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CASTELLINALDO | PIEMONTE | ITALIA

