

Il Castagneto

Chardonnay Ticino DOC



Grape variety	Chardonnay
Vineyard location	Avegno Valle Maggia and Locarno Delta della Maggia
Soil	Sandy to gravelly-sandy, derived from granitic rocks and gneiss
Density	3500 vines per hectare
Training system	Double Guyot
Production per m2	700 g
Ageing	Fermentation and ageing in new barriques for approx. 12 months
Storage	2025-2027
Vinification	Manual grape harvest. Alcoholic and malolactic fermentation in new French oak barriques. Manual harvesting of the grapes from the second week of September.

How it looks

Bright and compact golden yellow.

Aroma

Complexity and finesse thanks to fruity notes of litchis, white peach and banana. Background of white pepper, mint, pleasant vanilla notes and light roasting.

Taste

Taste impact dictated by medium freshness. The sip is full and balanced. A persistent, dry and rounded finish entices us to the next sip.

Perfect match with

Chardonnay for the whole meal. Ideal with stuffed vegetarian savoury pies. Spaghetti Terreni alla Maggia with shellfish bisque and scallops. Stuffed omelettes.