

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 m2	700 g
Ageing	Matured in french oak barriques for about 12 months
Storage	2025-2028

Vintage description

A cool, rainy vintage that nevertheless provided good balance and, with a sunny September, good ripening. The vintage provided the basis for wines with great finesse and elegance.

Vinification

Manual grape harvest in the second half of September. Fermentation in stainless steel and then in barrique.

How it looks

Light and compact golden yellow.

Aroma

Fine and elegant Chardonnay. It gives us lightly toasted notes of white wisteria and jasmine, white pepper, exotic fruits and smoky notes.

Taste

On the palate, it is very balanced and easy to drink, with acidity and alcohol content in perfect harmony. Pleasant, spicy finish that adds complexity and fullness to the sip.

Perfect match with

Chardonnay for the whole meal. Ideal with stuffed vegetarian pies. Perfect with Spaghetti Terreni alla Maggia with seafood and scallops, flavoured with yuzu salt. Stuffed omelettes. Rich aperitifs.