CANTINA ALLA MAGGIA
ASCONA

Il Castagneto

Chardonnay Ticino DOC



The hot, dry summers in Ticino provide the perfect environment for Chardonnay grapes from our own vineyards in the Maggia valley and Locarno. Aged for at least 12 months in new French barriques, this wine is distinguished by finesse, aroma and elegance.

Vintage	2024
Grape variety	Chardonnay
Serving temperature	8° - 10°C
Vineyard location	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

How it looks

Light and compact golden yellow.

Aroma

A smooth and elegant Chardonnay. It gives us slightly toasted notes, white wisteria and jasmine, white pepper, exotic fruits and hints of dried fruit

Taste

Palate with excellent correspondence between smell and taste. Even more delicate than previous vintages. Pleasant sapidity and acidity, characteristics derived from our terroir. Ageing in acacia and oak barrels helps to smooth out any sharpness, imparting softness and complexity

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.

Vinification

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

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Aging

Matured in french oak and acacia barriques for about 12 months

Vintage

Very rainy and cool spring followed by a sunny and dry summer. Thanks to a favorable September, the grapes achieved good ripening

Storage

2026-2030

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