



Campo Fiorito Chardonnay

The 5 ha Campo Fiorito vineyard is located on the north-east facing slopes of the 60 ha estate of Il Cascinone, in the Monferrato hills of Piemonte (planted in 1998). This cooler site is perfect for the slower maturation needed to produce fresh whites. Grapes are typically harvested between the end of August and the beginning of September. Around 15% of the wine was fermented and aged in French oak barriques for added richness and complexity.

A delicate nose of ripe stone fruit and a hint of creamy oak. The complex palate is well-balanced with ripe peach characters, a broad mouthfeel and some toasty oak in the background.

Match with white meats in cream sauces, or perhaps avocado salads.

Producer: Il Cascinone

Winemaker: Carlo Manera

Country of Origin: Italy

Region of Origin: Piemonte

Grapes: 100% Chardonnay

ABV: 12.5%

Closure Type: cork

