



BERSANO®

1907



CASTELGARO

PIEMONTE D.O.C. CHARDONNAY

Grape variety: Chardonnay.

Production area: Cascina Castelgaro, Mombaruzzo, Asti.

Soil: calcareous-clayey marl.

Harvest: first two weeks of September.

Vinification: maceration of the skins in temperature-controlled automatic steel tanks with repeated pumping over and oxygenation until the sugars are fully transformed into alcohol. The wine is then racked and left on the fine lees to facilitate the malolactic fermentation.

Ageing: in barriques for 6/8 months with bâtonnage, which enhances its body and aromas, and then in the bottle for at least 9 months.



13 % Vol.



10/12 °C.

Tasting notes: straw yellow colour, broad, balanced and complex aroma with floral notes, hints of apricot, ripe pear and vanilla.

Soft and round.

Recommended pairing: shellfish and seafood dishes, creamy risotto, delicate white meat, aged cheese and refined cuisine with soft and enveloping flavours.

Longevity: long-lived wine.

Bottle size: 75 / 150 / 300 / 500 cl.