



CASTIGNANO

- CANTINE DAL 1960 -



vino bianco

MARCHE CHARDONNAY I.G.T.
"GRAMELOT"

GRAPES VARIETY: Chardonnay 100%

TOTAL HECTARAGE AS VINEYARD: 15

TYPE OF SOIL: medium mix, predominantly argilliferous soil

PLANTS DENSITY PER HECTARE: 3.000

CULTIVATION SYSTEM: espalier

MEAN VINEYARD ALTITUDE IN METRES: 400 above sea level

WINE PRODUCTION: in white at controlled temperature and
refinement

in steel with periodic resuspension of the fine lees

ALCOHOL: 12,5%

ORGANOLEPTIC CHARACTERISTIC

COLOUR: greenish yellow

FRAGRANCE: intense with hints of yellow fruit and pleasant
balsamicity

FLAVOUR: soft, savory and enveloping with sensations of fruit
yellow pulp

FOOD PAIRINGS: It is enhanced with cheeses and white meats
and raw fish



S.C.A.C. SOC. COOP.AGRICOLA

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