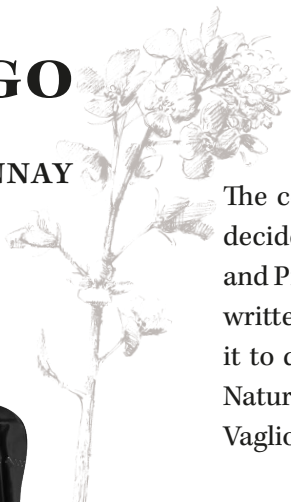


CASTEL DEL MAGO

PINOT CHARDONNAY

D.O.C.

BRUT



The cooperative can count on many entrepreneurial winegrowers who decided to plant on the most exposed hills little vineyards of Chardonnay and Pinot Nero to produce our Castel del Mago. The name refers to a story written by the famous writer from Vinchio, Davide Lajolo, when he used it to describe one of the most fascinating and mysterious places of the Natural Park Reserve Val Sarmassa, a natural area between the Vinchio, Vaglio Serra and Incisa Scapaccino villages.

GRAPE: Pinot Nero - Chardonnay.

SOIL: sandy and calcareous soils.

ALTITUDE: 250 m. above sea level.

EXPOSURE: West.

VINE TRAINING - DENSITY: Guyot. 5000 vines per hectare.

HARVEST: last two weeks of August. The grapes are hand harvested in the morning so that they arrive fresh and in optimal condition to start the vinification process.

VINIFICATION: the first step is the direct soft pressing of the grapes followed by static decantation of the must at 14 °C for about 24 hours. The alcoholic fermentation takes place at a constant temperature of 15 °C and lasts for about 15 days.

SECOND FERMENTATION: the fermentation is made according to the process Charmat method (Martinotti) in closed tanks for about 10 days. Then the wine remains 3 months in bottle before trade release.

TASTING NOTES

It has a bright yellow straw colour with greenish hues and fine and persistent perlage. It has an intense, complex, floral and fruity bouquet. On the palate, the wine is savoury and reflects the sensations on the nose, very easy drinking.

PAIRINGS: aperitive, light starters and fish dishes.

ALCOHOL CONTENT: 12,5% vol.

SERVING TEMPERATURE: 6-8 °C.

SIZE: 0,75 l - 1,5 l.

