



CASCINA  
DEL POZZO

# Langhe Bianco Prasoray

GRAPE VARIETAL .....	Chardonnay 100%
PRODUCTION AREA .....	Castellinaldo – Roero
SOIL .....	clay-sandy
EXPOSURE/ ALTITUDE .....	south-east / 290 m
GROWING/PRUNING .....	Guyot vertical trellis
DENSITY .....	5,000 vines per hectare
YIELD PER HECTARE .....	70 hl
HARVEST .....	manual, late September
VINIFICATION .....	soft pressing; fermentation in controlled temperature stainless steel; maximum regime 17°C; protection from oxygen
AGEING .....	9 months in wood barrels; periodic batonnages
BOTTLES PER YEAR .....	2,500
SERVE WITH .....	fish dishes, delicate antipasti, vegetables au gratin, mature cheeses



## TASTING NOTES

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CASTELLINALDO | PIEMONTE | ITALIA