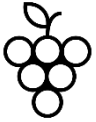




Castelàsc bianco 2022



30% Gewürtztraminer
25% Yellow Muscat
25% Sauvignon Blanc
Nebbiolo (*Chiavennasca*) vinified in white



Muscat, Sauvignon and Nebbiolo grown in the town of Chiuro from a newly planted vineyard in 2015.
The aromatic Traminer comes from the “Costiera dei Cech” in Traona.



Southern-facing slopes at an altitude of 400 - 480m above sea level.



The must obtained from gently pressing the grapes is vinified mostly in 750-liter terracotta amphorae, with the remainder in steel. In spring, a variable percentage of white Nebbiolo is added a few weeks before bottling.



The wine has a pronounced and harmonious floral aroma typical of the white berries it is made from, accompanied by the Nebbiolo's savoriness. It is reminiscent of wines from Trentino Alto Adige, but it's 100% from Valtellina!



The recommended serving temperature is 11°C, in tulip shaped glasses.



The 2022 vintage produced 2400 bottles of 0.75 liters each.



The first production vintage was in 2017.

