

CASCINA GILLI



## Rafè

PIEMONTE CHARDONNAY

Rafè's pale straw-yellow hue reveals to the attentive eye intriguing greenish highlights. Pronounced floral notes predominate among its complex aromas, followed by a delicious, fresh acidity that is nicely complemented by a subtle fruity finish.

Served well chilled, it is delicious with fish dishes and light risottos, as well as with full-flavoured cured prosciutto.

PRODUCTION AREA:	Castelnuovo Don Bosco and Schierano vineyards
GRAPE VARIETY:	100% Chardonnay
ALTITUDE AND EXPOSURE:	380 mt a.s.l.
SYSTEM OF CULTIVATION:	spurred cordon
SOIL TYPE:	Grey-blue clayey marl

#### PRODUCTION CHARACTERISTICS:

The working of this wine starts with a soft pressing, so to extract the juice without damaging the rasps. A following clarification allows to ferment a clear must. This must stays for a long time in contact with our selected yeasts, thus enriching it of its typical scents.

The wine is bottled at the beginning of the following year.

ALCOHOL:	12,5% vol.
TOTAL ACIDITY:	6,2 gr/lit
BOTTLE SIZE:	750 ml. Bordolese bottle
BOTTLE CAP:	natural cork

#### REFERENCES AND PRIZES:

**Annuario dei Migliori Vini Italiani** - Luca Maroni, 2011 - 85/100

**Duemilavini** - AIS, 2011 - Three grapes

**Berebene Low Cost** - Gambero Rosso, 2010

**Duemilavini** - AIS, 2010 - Three grapes

**Guida dei Vini Italiani** - Luca Maroni, 2010 - 81/100

**Vini d'Italia** - Gambero Rosso, 2007

**Duemilavini** - Associazione Italiana Sommeliers, 2007