



A TAJ
PIEMONTE D.O.C.
CHARDONNAY

CASCINACASTLET



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LABEL

To choose a name for this new wine, our company launched a competition open to customers and friends; many responded and a hundred or so proposals have been written onto the label at random so as to form almost a cloud of words that evoke the various features of the wine, using metaphors and dialect, simple syntagma, provocative solecisms and refined ancient sayings; at the centre of this meaningful cloud there emerges, as the natural choice, A TAJ.

NAME

In Piedmontese, A TAJ means useful, nice, just reaching the right point; a name suited to a new, young wine, born to be the companion of those who love good food.

VINE

It was Filippo Asinari, Marquis of San Marzano, who, in the mid-1800s, was the first to grow the Chardonnay vine on this land, importing it directly from France. Our vineyards, with their upward-trained, vertical-trellised vines, on fairly loose soil, have a rootstock density of about 4500 per hectare. The grape yield is about 85 quintals, equal to 59 hectolitres of wine.

HARVESTING

Harvesting is carried out manually, in the first 10 days of September, when the grapes reach their peak ripeness. The bunches, freed of unripe or rotten grapes, are placed delicately into baskets and sent off to be vinified in the shortest time possible.

VINIFICATION

The must obtained from soft pressing is cooled and statically decanted. Alcoholic fermentation, with the use of selected yeasts, takes place at an average temperature of 18°C. The wine is left on its fine lees in stainless-steel vats until bottling.

REFINING AND STORAGE

Due to its characteristic freshness, it is put on the market soon after bottling. Given the noble origins of the vine, this wine could be kept for some years, but our advise is to drink it young so as to gain the maximum pleasure from its fragrance.

ORGANOLEPTIC CHARACTERISTICS

Beautiful straw-yellow colour with slight, greenish reflections. A wide-ranging, intense, fruity and flowery bouquet, highly pleasing and very long-lasting. A dry taste, well structured and pleasantly acidulous; delicate and elegant, it is enhanced by a long aromatic persistence.

ALCOHOL CONTENT

13% by volume

SERVING SUGGESTIONS AND ACCOMPANIMENTS

Excellent as an aperitif, ideal with hors d'oeuvres and it goes nicely with first courses containing light sauces and with second courses of fish and shellfish. Best served at a temperature of 10-12°C. in a long-stemmed, tulip-shaped, flared-rim glass.