

THE SOURCE LA CASACCIA PIEDMONT



2023 CHARDONNAY, PIEMONTE DOC, 'CHARNO'

PRODUCER OVERVIEW

In the Monferrato Casalese village of Cella Monte, agricultural science majors, Giovanni and Elena Rava, took over La Casaccia in 2001 and converted it to organic farming. A remarkable ecosystem of natural and human-made biodiversity surrounds the vineyards, which sit on four geological formations rich in a variety of calcareous and terrigenous sands, silica, silt, limestone, marl, and clay. Their entry-level wines are all made in a straight-forward style with natural fermentations with 3-15 days of skin maceration on the red varieties with little to no pressing (only free-run wine) and light, soft extractions. The organic wines have a style that's pure, clean, fun, and full of flavor.

VINEYARD DETAILS

100% Chardonnay harvested from various plots typically planted in 2004-2022 in the middle of the hills between at 190-210 meters facing south and east on gentle to medium-steep slopes of carbonate-rich mudstone and calcareous sandstone, and conglomerate bedrock with a shallow limestone-rich topsoil.

CELLAR NOTES

Charno' is for 14 days in steel at 15°C maximum, followed by fine lees aging for 6-8 months in large steel vats (50-100 hl) and rarely goes through malolactic fermentation. It is fined with bentonite (natural clay) before primary fermentation and filtered before bottling (to prevent malolactic in bottle). Sulfites are added in small quantities during racking and before bottling with a total sulfite range between 40-60ppm, depending on the year.

