



COLOMBO

Chardonnay DOC



- In 2004, the **famous cardiologist, Antonio Colombo**, purchased 9 hectares of vineyards surrounding the Cascina Pastori in Bubbio. It was his long-time passion to build a winery which he accomplished in 2006.
- In 2010, he joined forces with the **renowned winemaker, Riccardo Cotarella**, and the “Colombo Antonio e Figli – Cascina Pastori” winery was officially founded. The daily activities at the winery are currently handled by Antonio’s children, Andrea and Paola.
- The nine hectares are positioned on a hillside amphitheater facing Southeast at an altitude of between 800 and 1300 feet above sea level. The vineyards are planted with **Pinot Noir, Chardonnay, and Moscato d’Asti** grapes, all historic varieties of the area.

Varietal: 100% Chardonnay

Appellation: Piemonte chardonnay DOC

Production Zone: Bubbio, in the Asti Langa region, Piedmont; altitude 250 - 400m a.s.l.

Soil: Calcareous – marly

Vinification: Hand harvested. Fermentation in stainless steel tanks at 12-13 °C and 20% tonneaux oak barrels.

Maturation: In stainless steel on the lees for four months (20% in tonneaux oak barrels) and then two months in the bottle.

It is the reverential respect for the terroir that characterizes the production of this still white wine, which draws its intense olfactory perceptions, **great freshness, strong flavor and mineral taste** from the marly land on which it is cultivated, located in the high hills and subject to the flow of **sea breezes**.



- *Intense pale yellow with greenish reflections. Fruity and floral at the beginning, pineapple and white flowers, apple and a bit of acacia. Secondary notes of crusty bread and honey, coming from the maturation on the lees. Soft and fresh in the mouth. Pleasingly persistent.*
- *Good with aged cheeses, fish-based main dishes, fish-based pasta or rice dishes.*

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