SQUARCIALUPI · LA CASTELLINA · ITALY

"Rugiada" Bianco, 2023

Toscana IGT, Castellina in Chianti, Tuscany

COLOUR	GRAPES	ALCOHOL	VINTAGE · VOLUME
White	Chardonnay	13.5%	2023 · 750 ml

STILL, LIGHT-BODIED

Tasting notes

Apperance Pale straw yellow, bright and luminous. AromaExpressive and semi-aromatic, with notes of white peach, exotic fruits, and a touch of wet stone minerality. PalateFresh and savory, with crisp acidity and gentle roundness FinishClean, refreshing, and lightly mineral.

About the wine

This Chardonnay comes from the highest vineyard of the Squarcialupi estate, at around 600 metres, where cool nights keep the fruit fresh. It is fermented with two different selected yeast strains to build aromatic complexity and made as a crisp, lightly aromatic white. Rugiada is Italian for 'dew'.

Winemaking

MATURATION	Aged 2 months on fine lees (sur lie) in tank – this adds subtle texture, roundness, and depth without oak influence

Cellar and service

SERVE AT	10–12 °C
FOOD PAIRING	Soft cheeses or moderately matured, fish dishes, cold cuts

Say it: La Castellina: lah kas-tel-LEE-nah; Squarcialupi: skwar-chah-LOO-pee