

ELIO GRASSO



Langhe DOC Chardonnay 'Educato'

Country:	Italy	Region:	Piedmont
Type:	White	Varietal:	Chardonnay
Format:	6 x 750ml		

BC

AB

SK

MB

+182683

Speculative

TASTING NOTES

Colour: Clear medium yellow.

Aroma: Aromas of apples, citrus, toast, minerality.

Taste: Flavours of fresh apples, citrus, some minerality, toast; fresh acidity and a clean finish.

Food: Pairs well with roast chicken, turkey, quiche, cheeses.

AWARDS & ACCOLADES

2021 ~ 93 Points. "The Elio Grasso 2021 Langhe Chardonnay Educato is a mineral-driven white wine from a parcel that sits at a cool and breezy 460 meters above sea level. The canopy is very high off the ground, with loose clusters, allowing air currents to keep the fruit disease-free. Gianluca Grasso jokes: "The vines look like little Christmas trees." This wine has a glossy quality that I absolutely love. I get aromas of honey, beeswax, peach, spice and latex. No malolactic fermentation takes place, and there is an elegant dusting of salty mineral on the close." - Robert Parker's Wine Advocate, Aug/2023

2021 ~ 90 Points. "A rich white, bordering on creamy in texture, with a dash of vanilla joined by peach, apple and pastry aromas and flavors. Reveals vibrant acidity, with a hint of bitter citrus on the finish. Drink now." - Wine Spectator, Apr/2023

OTHER INFO

Elio Grasso uses only estate-grown grapes from 14 hectares of vineyards of varieties traditionally grown in the Langhe hill country near Alba.

The vinification procedure for Langhe Chardonnay "Educato" involves fermentation in French oak barriques. After completing malolactic fermentation in stainless steel tanks, the wine matures in new barriques of French oak for 7 months. Bottling normally takes place in April-May.



For more information, please contact International Cellars Inc.
200-1122 Mainland Street, Vancouver, BC V6B 5L1
604 689 5333 info@international-cellars.com
www.international-cellars.com