

CASA

KING VALLEY

CASA BIANCO 2024 - KING VALLEY

Named for the heart of the Italian culture - 'the home' - and made with today's lifestyle in mind, the CASA wines draw on the meticulous art of blending to create wines of value with great character.

TASTING NOTES

A delicious refreshing blend of Arneis and Chardonnay made to enjoy now. Pale straw with flashing green hues, Casa Bianco has a delightful fruity nose of lime and citrus blossom, with hints of stone fruit. The citrus notes carry through to a generous fruit-filled palate zinging with crisp acidity.

WINEMAKING

"Arneis and Chardonnay contribute to the making of this fruity dry white blend, which is designed to be an approachable and enjoyable wine. Fruit is harvested cool in the early hours of the morning, then tipped direct to press. The juice is fined and settled to clarify before fermentation in stainless steel to preserve fruit flavours. A short maturation period on light lees during autumn and winter helps to develop the flavours of the wine before it is prepared for bottling in late spring."
Warren Proft, winemaker

THE CASA COLLECTION

CASA - 'The home' - is what's at the heart of Chrismont. This range reflects the King Valley lifestyle, made for easy, everyday enjoyment and sharing with friends.

WINE SPECIFICATIONS

BLEND: Arneis (53%), Chardonnay (47%)

VINEYARD SITES: Whitfield and Cheshunt, King Valley

AVERAGE VINE AGE: 28 years

AVERAGE ALTITUDE: 300m

VINE TRAINING: Single-wire, vertical shoot position

TECHNICAL ANALYSIS:

Alcohol: 12.5%

pH: 3.46

Acid: 5.80 g/L

RS: 2.0 g/L

Drink: now to 2030

