

# BODEGA SOTTANO

(PERDRIEL, LUJAN DE CUYO, MENDOZA PROVINCE)

[www.bodegasottano.com](http://www.bodegasottano.com)



BODEGA SOTTANO

Don Fioravante Sottano, from Veneto-Italy, settled down in Mendoza in 1890. He was a pioneer in the Mendocinan Industry, promoting the agriculture and the industry in the region, planting vineyards to produce wine in his own winery and, later on, exporting it. Encouraged by the passion that their father passed on, sons: Diego, Pablo and Mauricio Sottano renovate and build the future of the company.

Bodega Sottano is a young venture, recently formed in order to recover the best of the ancient rich processes, honoring the hard work but using the latest technologies that exist in the industry. The winery and vineyards stand close to the majestic Andes, in Perdriel district, well-known as First Zone, because of its weather conditions and privileged land so favorable to produce high quality wines.

Our production capacity is about 500.000 litres of wine. They are stored in 25.000, 20.000, 10.000, 5000 and 2500 stainless steel tanks. This allows a better and thorough quality control. The select wine is also put in 225 litres barrels of French and American oak.

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## Clasico Chardonnay 2022

CSPC# 791519

750mlx12

13.2% alc./vol.

**Chemical Analysis** Acidity 5.92 g/l pH: Residual Sugar 2.28 g/l

**Grape Variety**

100% Chardonnay

**Winemaker**

Adrian Toledo

**Vineyards**

Grapes from vineyards in the Tupungato area, Mendoza. It is an alluvial soil and drip irrigation, hail net covered in 100%. Dry and continental with great sun exposure allowing perfect ripening

**Vintage**

The season began with a cool, dry spring with low rates of snowfall. This resulted in less water flowing down to a province already suffering from severe water shortages, a not inconsequential consideration for vineyards that depend on irrigation.

But more drama was to come. Five frosts were recorded between October and November, some of them severe. These happened in the Uco Valley, the lower areas of Luján de Cuyo and the east of Mendoza, where most of Argentina's large-volume winery operations are located.

The rain arrived at the end of spring, between December and February. Although it fell within historic parameters in terms of quantity, it was concentrated into a few weeks, meaning that wineries hurried to bring in their white grapes to avoid risking their quality.

But the rollercoaster of a season had one last twist in store when right at the end of March, a frost – the earliest in living memory – hit several vineyards in the Uco Valley and parts of Luján de Cuyo. It caused considerable damage, although fortunately, by then, about 90% of the grapes were in the wineries. However, a final effort was required to rescue those grapes that remained on the vine.

When it comes to particular grapes, in Mendoza the red varieties to watch out for are Cabernet Sauvignon, Malbec and Cabernet Franc. Meanwhile for the whites the star is generally agreed to be Chardonnay.

**Harvest**

Hand picked at 2nd week of March. 8 Tons/Hectare = 3,2 Tons/Acre

**Vinification/**

Grapes were destemmed and crushed. 3 days of cold maceration before fermentation

**Maturation**

at 12°C. 10 days of fermentation in stainless steel tanks at 16°C with peaks of 32°C. Natural malolactic fermentation completed. Complete maceration time was 25 days. Aged 3 months in oak french barrels.

**Tasting Notes**

Intense yellow color with green highlights, indicating fully ripe fruit at harvest time. Its aromas recall notes of ripe tropical fruit (pineapple, banana, passion fruit and others), along with subtle hints of coconut and vanilla from oak aging. On the palate, its elegant creaminess is well balanced by a refreshing, just-right level of acidity.



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**Serve with** Try this lightly oaked Chardonnay with guacamole; Caesar salad; chicken salad with peaches or tropical fruits and nuts; rich chowders and soups; seafood or poached salmon with a buttery sauce; chicken, pork or pasta in a creamy and/or cheesy sauce; pork tenderloin; mild curries with buttery sauces; fried chicken; roast turkey; and Parmigiano Reggiano cheese. Serve at 10°C to 12°C.

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