

Cordero San Giorgio

Rivone Chardonnay Oltrepò Pavese DOC



The Chardonnay grapes used to make this wine are grown in Cordero San Giorgio's vineyards in Santa Giuletta, in the heart of Oltrepò Pavese, Lombardy. These hand-harvested grapes come from a vineyard set on particularly steep terrain, a defining feature of this unique terroir. Locally, such a sharply inclined plot is known as a "Rivone," and it's this dramatic slope that plays a key role in shaping the wine's character, imparting tension, energy, and a clear sense of place.

Gentle pressing of whole bunches. Must rests in temperature-controlled steel tanks for a few days before being subdivided between terracotta amphorae and French oak barrique.

Fermentation takes place over four weeks, followed by partial malolactic fermentation. The wine ages for approximately 12 months on the lees in both amphorae and barrique with some batonnage. The wine rests in bottle for approximately six months before release.

Grape varieties : Chardonnay

Altitude : 150m - 200m ASL

Vineyard age : Planted in 1990

Exposure : East to South/West

Soil : Clayey-calcareous

Alcohol : 13.5%

Tasting notes :

Intense straw yellow in color. On the nose, an intense and complex bouquet of ripe peaches, orange blossom, vanilla, flint, and eucalyptus honey. On the palate, a balance of acidity and minerality with a long finish.

Press Notes

Robert Parker Wine Advocate

2021	90 points
2020	91 points
2019	92 points

James Suckling

2022	92 points
2020	93 points

Wine Enthusiast

2022	90 points
2020	94 points



Organic

