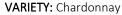


## LANGHE DOC CHARDONNAY



ALTITUDE: about 500 m.a.s.l.

**EXPOSURE:** East

AVERAGE AGE OF VINEYARDS: 20 years

SOIL STRUCTURE: Mixture of soils, limestone, calcareous

HARVEST PERIOD: Middle of September



The harvest is done by hand placing the grapes into small plastic baskets, and transporting them to the winery. The grapes will be placed directly into a pneumatic press and will be lightly pressed and the must transferred to a vertical stainless steel tank to then undergo a fermentation in a temperature controlled environment at 18°C. Into steel tanks takes place malo-lactic fermentation, and then start the refining period, which is 6 month into steel tanks. At the end of the spring the wine will then be blended and bottled to be ready for the market in the middle of the summer.

## **TASTING NOTES**

Color: Intense straw yellow. Nose: Fruity aroma with soft nuances of croissant. Palate: Full bodied and large with a stable acidity to give freshness and length to the palate. Pairings: Great at the start of a meal, as well as many fish dishes. Also a good idea for an aperitivo.

