

Ettore Germano

LANGHE DOC CHARDONNAY



VARIETY: 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

VINIFICATION

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.