



## LANGHE D.O.C. CHARDONNAY

**Grape varietal:** 100% Chardonnay.

**Appellation:** municipality of Monforte d'Alba, map page n. 3, parcels 89 p., 91 p., 92 p., 93 p., 94 p., 95; municipality of Barolo, map page n. 7, parcels 169, 324, 325, 380.

**Soil:** Saint Agata fossil marne; silty clay loam composition.

**Exposure:** South-West.

**Altitude:** 250 m.a.s.l.

**Slope:** 25%.

**Cultural notes:** vineyard planted in 1982; organic farming. Spurred cordon pruning system with planted density of 3500 vines per hectare.

**Harvest period:** first half of September; hand harvested with careful selection of the clusters.

**Vinification:** soft crushing of the grapes with de-stemming; cold maceration (1 – 3 °C) for about 24 hours; soft pressing and static decanting of the must; the limpid run starts the fermentation in steel tank at controlled temperature of 16 °C.

**Fining:** bottled after a brief ageing in steel with frequent batonnages.

**Organoleptic characteristics:**

**COLOR:** straw yellow with golden highlights.

**NOSE:** intense, mineral, characteristic of the grape with definite acacia flower.

**MOUTH:** fresh, full, sapid and lingering.

**Food pairings:** appetizers, white meats and fish dishes.

**Serving suggestions:** Serve at 8-10 °C. Thanks to the good structure of the wine is possible to taste it even after some years of aging in bottle.