



LANGHE D.O.C. CHARDONNAY

Grape varietal: 100% Chardonnay.

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.