





Langhe Chardonnay DOC

TECHNICAL NOTES:

Grape Variety: Chardonnay 100% Alcool: 13% Colour: Straw yellow Total Residual Sugar: 2 g/l

VINEYARDS:

Cultivation Area: Langhe Area *Vineyard Altitude*: 200/300m above sea level *Training System*: Guyot *Soil*: Clayey-Calcareous soil

VINIFICATION:

Skin contact period: 24 hours at low temperature Fermentation Period: 10 days in steel tanks at low temperature Ageing: 4 months on its own yeast Yeasts: Selected yeasts.

TASTING SUGGESTION:

Tasting Impression: Smooth with fruit and flower notes. Good acidity Tasting temperature: 8° C Meal Coupling: Ideal as aperitif or with fish