

LANGHE DOC CHARDONNAY

2020

Variety	100% Chardonnay
Region of production	Vineyards located in Vergne area on the right bank of the Tanaro River. Hills with 770-990 ft a.s.l. of altitude and exposure from South to South-West
Soil	Calcareous-clay marl with presence of sand and silt
Plants per hectare	4.500/5.000 plants/ha
Yield per hectare	Max 7.500 Kg/Ha
Cultivation	Traditional with Guyot pruning

Fermentation and maturation The vinification process starts with a rapid skin contact, at low temperature (14°C) followed by a fermentation period of 10 days in stainless steel tanks

Ageing This wine matures in steel and cement tanks for a minimum of 4 months

Alcohol by volume 13 %

Acidity 6 parts per thousands

Tasting Notes COLOUR: Bright straw yellow
BOUQUET: Delicate, with flower scents and bread crust fragrance
TASTE: Pervasive and persistent

