

LANGHE DOC CHARDONNAY

2021

Variety	Chardonnay
Region of production	Various vineyards located on the right bank of the Tanaro river, on 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	After the harvest, the vinification process begins with a brief contact between the skins and the must. Then, it follows the gradual fermentation at a controlled temperature (14-16°C), before the refinement and bottling
Ageing	This wine matures in steel and cement tanks for a minimum of 3 months
Alcohol by volume	13.0 %
Acidity	6 parts per thousands

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