



## Chardonnay Langhe DOC

Varietal wine with a bright yellow color, delicately scented with notes of apples, citrus fruits, peach and white flowers. Partial vinification in oak tonneaux gives the wine a softer and more food-friendly finish. Good acidity enhances the palate.

Wine exported to: USA

## Most recent awards



Grape Varieties: 100% Chardonnay

Fermentation container: Oak Tonneaux

Cultivated Type of yeast: (max. 68 °F/20 °C Fermentation temperature: Malolactic fermentation: Partial Stainless steel and tonneaux Aging containers: Container size: 500L tonneux 3 months Aging before bottling: 2 months Aging in bottle: Closure: Diam Y Vineyard Vineyard location: Verduno 3.7 acres (1.5 ha) Vineyard size: Predominance of laminated Sant'Agata Fossil Soil composition: Marne, a complex of fine sediments - a mix of clay, silt and sand - with a strong calcareous component and a grey-blue color, formed between 7 and 11 million years ago. Vine training: Guyot Altitude: 790 feet (240 meters) above sea level 4,500 vines per hectare Vine density: Yield: 3.4 lbs per vine Northwestern Exposure: Years planted: 1992

Early September

Total yearly production (in bottles): 4,000

Time of harvest:



## Tasting Notes and Food Pairings

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scented with notes of apples, citrus fruits, peach and white flowers. Partial vinification in oak tonneaux gives the wine a softer and more foodfriendly finish. Good acidity enhances the palate.

The classic white vinification of an international Food pairings:

grape variety grown in the Langa makes this wine an excellent companion for fish, white meat, or vegetable-based appetizers. Suitable for risottos with a delicate flavor. Should be served crisp and

cool.

Aging potential: 2-3 years

13% Alcohol:

Winemaker: Diego Morra & Davide Cavallo

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