



EMPSON & CO.
Experience Italy in a Wine glass



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



Winemaking and Aging

Grape Varieties:

100% Chardonnay

Fermentation container:

Stainless steel and Tonneaux

Type of yeast:	Cultivated
Malolactic fermentation:	Partial
Aging containers:	Stainless steel and tonneaux
Container size:	500L tonneux
Aging before bottling:	3 months
Aging in bottle:	2 months
Closure:	Diam



Soil composition:	: Predominance of laminated Sant'Agata Fossil 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
Vine density:	4,500 vines per hectare
Yield:	3.4 lbs per vine
Exposure:	Northwestern
Years planted:	1992
Time of harvest:	Early September
Total yearly production (in bottles):	4,000

Tasting Notes and Food Pairings

Tasting notes:	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.
Food pairings:	The classic white vinification of an international 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.
Alcohol:	13%
Winemaker:	Diego Morra & Davide Cavallo