



**EMPSON & CO.**  
*Experience Italy in a Wine glass*



## Chardonnay Langhe DOC

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**Wine exported to:** USA

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## Most recent awards

**JAMES SUCKLING:** 90

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## Winemaking and Aging

Grape Varieties:	100% Chardonnay
Fermentation container:	Stainless steel
Length of alcoholic fermentation:	18-20 days

Type of yeast:	Selected yeast
Fermentation temperature:	18 °C (32 °F)
Malolactic fermentation:	No
Aging containers:	Stainless steel
Aging before bottling:	2 months
Aging in bottle:	2 months
Closure:	Diam



Vineyard location:	Treiso, Roddi, Pocapaglia and Alba
Soil composition:	Medium textured clay
Vine training:	Guyot
Altitude:	919-1,148 feet (280-350 meters) above sea level
Vine density:	4,500 vines per ha
Yield:	9,000 kg per ha
Exposure:	West, southeast
Years planted:	15-25 years old
Age of vines:	1998-2008
Time of harvest:	Late August/early September
Total yearly production (in bottles):	19,000

# Tasting Notes and Food Pairings

Tasting notes:	Straw yellow with greenish reflections. Delicate, mineral and elegant on the nose and dry, zesty and aristocratic on the palate.
Serving temperature:	Best served at 8-10 °C (46.4-50 °F).
Food pairings:	Aperitif and starters
Aging potential:	3-5 years
Alcohol:	14%
Winemaker:	Walter Lodali and Umberto Cagnasso

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