



Langhe DOC Chardonnay

Denominazione di Origine Controllata

Grape Variety: 100% Chardonnay

Municipality: Castagnito Roero

Soil: Clayey with sandy marls

Training System: Guyot

Yield: 100ql. Crop thinning for higher quality

Vinification: Manual Harvest, crushing and de-stemming, soft pressing, temperature-controlled fermentation in horizontal vats and batonnage in in steel tanks.

Maturation: Steel tanks, followed by a short resting time in the bottle.

Alcohol Content: 12% Vol.

Characteristic: Pale straw yellow colour and a pleasant aroma of exotic fruits like pineapple papaya and herbal perfumes. Rich and harmonious.

Serving Temperature: 10 - 12 °C

Food Pairings: excellent as an aperitif or to pair with fish and shellfish first courses.



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