

# TERRE DEL BAROLO

## LANGHE DOC CHARDONNAY

**Varietal:** Chardonnay

**Growing locations:** Diano d'Alba, Grinzane Cavour, Monforte d'Alba, Novello and Verduno

**Soil:** mainly clayey-calcareous-sandy

**Vine training:** vertical trellis with Guyot pruning

**Picking:** 100% by hand

**Harvest:** first half of September

**Maximum yield:** 10 tons/ha

**Vinification:** pressing of the crushed, de-stemmed grapes in an inertized pneumatic press; fermentation in steel with selected yeasts at a low temperature (16-18 °C)

**Malolactic fermentation:** not envisaged

**Ageing:** at least 2 months *sur lie* with weekly *bâtonnage*

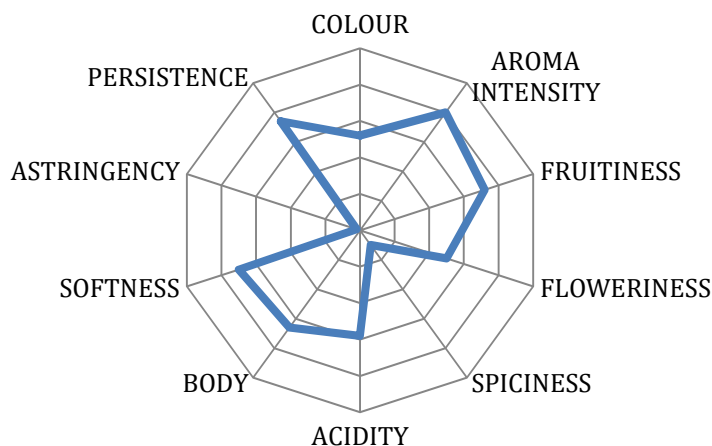
### WINE SPEC

**Alcohol (minimum):** 10.5% vol.

**Total acidity (minimum):** 4.5 g/L

**Net dry extract (minimum):** 14 g/L

### TASTE PROFILE:



**Serving temperature:** 8-10°C

**Cellar life:** a fresh wine, at its best within the year following the vintage. To keep it at its very best, store bottles horizontally in the dark, in cool, dry surroundings at a constant temperature.

**Food/wine pairings:** goes well with all starters in general, and especially good with fish

