

TERRE DEL BAROLO

LANGHE DOC CHARDONNAY



Varietal: 100% Chardonnay

Growing locations: Municipalities in the Langhe area

Soil: 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, fermentation in steel at a low temperature (16-18 °C)

Malolactic fermentation: not envisaged

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

TASTING NOTES

Color: straw yellow

On the nose: intense and fruity

On the palate: dry, fresh and balanced

Alcohol content: 13% vol.

Serving temperature: 8-10°C

Cellar life: ready to drink.

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