

Langhe Chardonnay DOC

A complex, straw coloured wine. Fresh and fragrant in the mouth, rich with mineral and earthy flavours.

Medium body, harmonic, well balanced with a pleasantly sapid and persistent after taste.

The grapes are grown in the boroughs of Neive and Treiso on south and south-east facing slopes.

Product Name: Langhe Chardonnay DOC
Cépage: chardonnay
Appellation: Langhe Chardonnay
Classification: DOC
Color: white
Type: still
Country/Region: Neive – Treiso – Piedmont
Vintage: 2022
Alcohol percentage: 13%
Sugar rate: 3,07 g/l
Number of bottles produced: 2500

WINEMAKING

Method: soft pressing of whole grapes at 0,6 bar. The fermentation takes place in stainless steel tanks, begins with the selected yeast inoculation and lasts about 20 days at regulated temperature 16 °C. The new wine is then transferred into another steel tanks where it remains for 2 months with frequent battonage. For preserve the Wine's fresh and young characteristics don't start malolactic fermentation, late is bottled.

Temperature: 16 °C
Length: 20 days
Malolactic: no
Aging: on fine lees at 12 °C with battonage
Wood type: stainless steel tanks with temperature control
Minimum aging in bottle: 1 months

VINEYARD

% of Grape / Cépage: chardonnay 100%
Soil: calcareus marl with sand
Exposure: south/ south- est
Agricultural method: Conventional
Year of plantation: 1992 – 2008
Type of harvest: manual in cases
Geolocation: 44°42'16° N – 8°05'16° E

BOTTLE

Empty bottle weight: 575 g
Aging potential: 3 anni
Cork size: 24x44
Cork material: Micro agglomerated cork
Bottle type: Albeisa Traditional
Number of bottles per box: 6-12
Box size: 6 bot. 26x18x31 – 12 bott 26x32x34



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