

Langhe

DOC

Chardonnay



How it originate

After the manual harvesting of the grapes and their soft pressing, the must begins the fermentation, which is carried out in steel containers at a controlled temperature of around 14-16 °C.

Afterwards, the wine is decanted by 2/3 of the volume into a steel tank, where it spends approximately 12 months in contact with the noble yeasts and where battonage is performed periodically. The remaining part (1/3 of the collected volume) is aged - in contact with the yeasts for 1 year - in 10 hl French barrels in which the battonage is carried out.

How to taste

A fresh and fragrant white wine, Langhe Chardonnay pleasantly accompanies fish starters, including raw fish, seafood, delicate cured meats and long pasta first courses, white meats and roast farmyard animals, roasted fish.

DENOMINATION

DOC

VINEYARD

Chardonnay

ALTITUDE

240-280 m.a.s.l.

EXPOSURE

From West
to South-West

SOIL TYPE

Calcareous soil, clay

Musso

