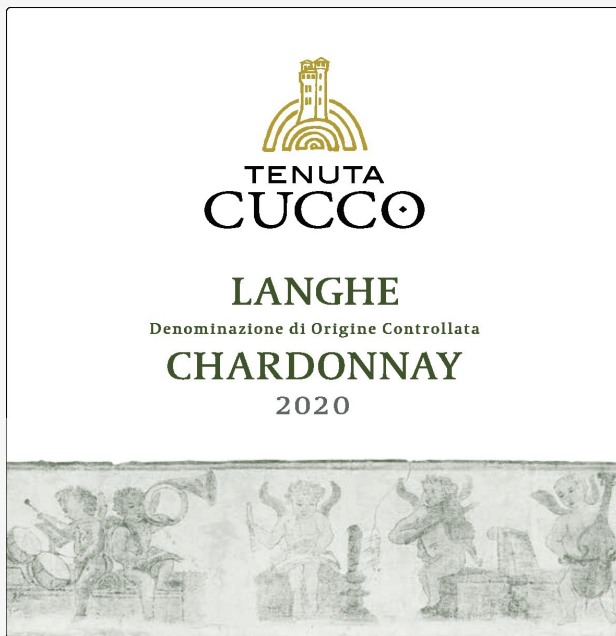


LANGHE DOC CHARDONNAY



GRAPES: Chardonnay

VINE AGE: Various vineyards

ALTITUDE: Between 990 and 1150 f.a.s.l.

EXPOSURE: East

SOIL: Chalky/clayey



WINEMAKING

The grapes are handpicked and taken immediately to the winery, where they are destemmed and softly pressed so that only the noble components of the must is extracted. Fermentation follows, partly in steel vats at a controlled temperature and partly in small barrels of French oak.



REFINEMENT

The wine portion that has been fermenting in wood sits in these barrels for about 12 months to develop its structure and bring out its aromatic complexity. It is blended with the part that rested in stainless steel tanks. In order to maintain a good freshness, it does not undergo malolactic fermentation.



TASTING NOTES

This wine has a lovely straw-yellow colour with golden hues, and an intense, heterogeneous aroma. The oral fragrances suggest hawthorn and orange blossom, blending well with the fruity hints of ripe apple with a touch of banana and pineapple.