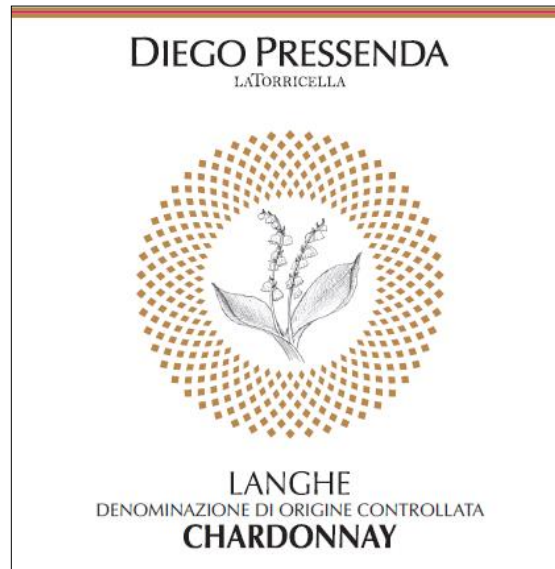


## LANGHE DOC CHARDONNAY



### VINEYARD

The vineyard is situated in the middle of the hill and the soil is predominantly calcareous, partially clay.  
Exposure: North-East

Location	Monforte d'Alba
Grape Variety	100% Chardonnay
Year of planting	1997-2011
Medium altitude	500 m
Average Production/HA*	63 hectolitres
Harvest	+/- first week of September
Alcohol	13,5%

\*1 HA (hectare) = 2.47 acres

### VINIFICATION

Direct pressing of the grapes

Alcoholic fermentation takes place in stainless steel tanks at a controlled temperature.

Maturation: after a few months in stainless steel tanks on its lees, the wine is bottled.

### TASTING NOTES

The Langhe Chardonnay wine has a light yellow color with hints of green.

It has aromas of fresh white fruits (banana and peach), with notes of lemon and exotic fruits (pineapple).

On the palate it is crisp and fresh with mineral aromas, it is full and persistent.

This is a tasty wine with a pleasing, medium-weight palate, refreshing acidity and nice complexity. This wine goes perfectly as an aperitif, with a starter such as sea food or fish and is also perfect with white meat.

\*CONTAINS SULFITES\*