



M O S C O N E



Chardonnay grapes, grown all over the world, find in the Langhe area - and in particular our Chardonnay in Bussia area - a territory rich in minerals which gives it a marked aromatic complexity. This, added to temperatures that are not too low, guarantees a well-balanced acidity and an out-of-the-ordinary intensity even in young vintages.

CHARDONNAY LANGHE D.O.C.

VINEYARD:

Municipality: Bussia (Monforte d'Alba).

Grapes variety: Chardonnay 100%.

Exposure: South, South-East.

Soil structure: Mainly grey marl and sand.

Vine training: Guyot.

Altitude: 300-350 mt.

Harvesting method: Completely manual.

Harvesting period: Last part of August.

VINIFICATION:

After a careful selection we proceed with a soft pressing of the grapes at a low temperature aimed at obtaining only the noblest must.

Slow fermentation takes place without the marcs in stainless steel tanks at a low temperature to maintain the typical fruity and floral aromas. A period of rest, during which wine undergoes various battonage, precedes bottling.

Alcohol content: 13 - 14% vol.

Format produced: 0,75 l.

TASTING NOTES:

Sight: Straw yellow.

Smell: Intense of tropical fruits, banana, white flowers, lemon leaf.

Palate: Fresh and very intense, extremely mineral and juicy.

SERVICE NOTES:

Ideal temperature: 10-12°.

Ideal glass: Medium wide glass for white wines with fruity aromas.

Pairings: Particularly suitable with grilled fish and molluscs, it is excellent with dishes based on bitter vegetables, or very savoury and sapid like anchovy, mushrooms, and aged cheese.

Disposal

SCATOLA
PAP 20
RACCOLTA CARTA
Verifica le disposizioni del tuo Comune. Riduci il volume della scatola.

BOTTIGLIA	CAPSULA	TAPPO	ETICHETTA
GL71	C/ALU 90	FOR 51	PAP 22
Vetro	Alluminio e metallo	Legno	Carta
A fine vita RACCOLTA DIFFERENZIATA.			
Verifica le disposizioni del tuo Comune.			