

CHARDONNAY LANGHE D.O.C. REBLANC



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.

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:** First weeks of September.

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 small barriques of new French oak in which the wine refines, improving the structure, for about 12 months.

A period of rest, during which wine undergoes various manual battonage, precede bottling.

Alcohol content: 14,0 - 14,5 % vol.

Format produced: 0,75 l.

TASTING NOTES:

Sight: Deep elegant amber yellow.

Smell: Gently notes of boisè, vanilla and honey. **Palate:** Great roundness, intense, creamy and

charming.

SERVICE NOTES:

Ideal temperature: 12-14°.

Ideal glass: Wide glass straight opening, Grand

Balloon style.

Pairings: Aged cheeses, spicy meat/fish, truffle,

pastries.

Disposal



