

LANGHE BIANCO D.O.C.

Grapes: Chardonnay (70%) & Pinot Grigio (30%)
Vineyard of origin:
La Morra, Monforte d'Alba
Plant sixth: 2.30 x 0.90 m
Altitude: 230 meters above sea level
Exposure: south
Training system: guyot
Age of vines: 10-20 years
Yield per hectare: 75 quintals of grapes per hectare
Soil: limestone - blue marl
Harvest: September
Vinification: fermentation in thermoregulated stainless steel tanks

Aging: 6 months in stainless steel

Refinement: 6 months in the bottle

Organoleptic examination: deep straw yellow colour. Aromas of ripe fruit, peach, apricot, gooseberry, sweet scents. Fresh in the mouth and moderate persistence.

