

Langhe DOC Chardonnay

Location: Barolo
Soil structure: silt, sand
Composition of soil: sand 33%, silt 42.6%, clay 24.4%
Trellising: Vertical canopy
Pruning system: traditional Guyot
Exposure: South-West
Vineyard expansion: 1.64 ha

Planting with: 1 m X 2.7 m.
Altitude: 230 m
Plant density: 4,630 plants per hectare
Production: about 7,000 KG / ha
Varietal: Chardonnay
Rootstock clone: K5BB
Year planted: 1991

SOIL CHARACTERISTICS

The Chardonnay is planted in a vineyards with a high percentage of silt and sand. The white wines are derived from minerals with good structure and harmony with floral notes and yellow fruits.

PRODUCTION PROCESS

The whole process for this wine is done in stainless steel vats using a controlled temperature. During the alcoholic fermentation (also spontaneous) the Chardonnay is maintained at a temperature of about 18 °C / 64 °F. After the wine remains still for a few months on the lees before being bottled.

SERVING RECOMMENDATIONS

A white wine with an excellent structure, it goes well with the whole meal and can be served even with the main courses. Being a Chardonnay showing the lighter more delicate characteristics we recommend to enjoy this wine in its youth.

