

## LANGHE CHARDONNAY DOC

**Langhe Chardonnay** expresses the characteristics of this international white grape variety, indissolubly tying it to the Langhe.



### **denomination**

Langhe Chardonnay DOC

### **type**

White wine, denomination of controlled origin

### **grape variety**

Chardonnay 100%

### **production method**

Destemmed and pressed. 6 days of static clarification. One month racking and fermentation of clean must in stainless steel vats at a temperature of 14 ° C. Left on his lees for about a month for malolactic fermentation. Then aging of 8 months in oak barrels

### **view**

Straw yellow color with greenish shades

### **nose**

Intense flavour of tropical fruits as ananas and banana, but also pear and white flowers

### **taste**

Harmonious, soft and velvety

### **food pairing**

A perfect pairing with appetizers and fish dishes

### **serving temperature**

8-10 ° C

**Az. Agr. Cascina Fonda s.s.**

di Marco e Massimo Barbero

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