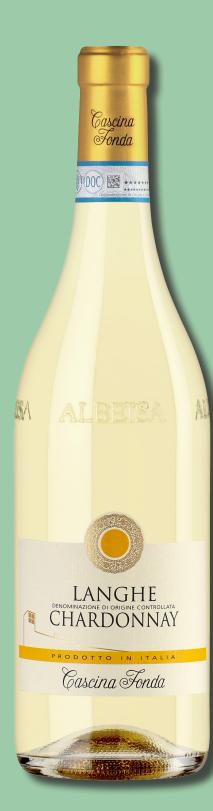


## LANGHE CHARDONNAY DOC

**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

