



## LANGHE D.O.C. CHARDONNAY

### CLASSIFICATION

White D.O.C. wine from Piedmont, Italy

### PRODUCTION AREA

Grown on the lower slopes of the Langhe hills.

### GRAPE VARIETY

100% Chardonnay

### PICKING TIME

Picked within the first ten days of September

### METHOD OF PRODUCTION

The grapes are soft pressed using the white vinification process, and then fermented in temperature controlled stainless steel tanks.

### % OF ALCOHOL (by volume)

13% vol.

### TASTING CHARACTERISTICS

#### COLOUR

Light, straw yellow with gold reflections.

#### BOUQUET

Complex with delicate notes of apple, pear and white flowers.

#### TASTE

Dry and refreshing, with balanced fruity aftertaste

#### SERVING TEMPERATURE

8-10° C.

#### BEST WITH

Best served as aperitif or with first courses, shellfish and fish. Also pleasant between meals.

*Chardonnay*

