



LANGHE D.O.C. CHARDONNAY 2021

The Serralunga d'Alba terroir can produce also extraordinary Chardonnay grapes, which can find here the best naturalization.

Grape variety	100% Chardonnay
Production area	Serralunga d'Alba
Height	300-350 m.a.s.l.
Exposure	East
Soil	Chalky / clayey
Harvest period	September
Yield per hectare	70 quintals / hectare of grapes
Plants per hectare	4,000
Growing system	Guyot

Winemaking The grapes are handpicked and taken immediately to the winery, where they are destemmed and softly pressed so that only the noble components of the must is extracted. Fermentation follows, partly in steel vats at a controlled temperature and partly in small barrels of French oak.

Ageing The wine portion that has been fermenting in wood sits in these barrels for about 12 months to develop its structure and bring out its aromatic complexity. It is blended with the part that rested in stainless steel tanks. In order to maintain a good freshness, it does not undergo malolactic fermentation.

Tasting notes This wine has a lovely straw-yellow colour with golden hues, and an intense, heterogeneous aroma. The oral fragrances suggest hawthorn and orange blossom, blending well with the fruity hints of ripe apple with a touch of banana and pineapple.

Best served Between 10 and 11 °C.

Perfect pairing With its fresh taste, it goes well with cold starters, seafood and fish dishes.

Storage Keep the bottle horizontal, in a cool and ventilated room, protected from direct light and vibrations.