



Langhe
Chardonnay *doc*

Producer: La Bruciata



Fondo europeo agricolo per lo sviluppo rurale:
l'Europa investe nelle zone rurali



Langhe Chardonnay *doc*

GRAPE:

100% Chardonnay

VINEYARD:

S.Stefano Belbo,

PRODUCER:

La Bruciata Winery

SOIL CHARACTERISTICS:

Marbley, rich in sea fossils. Mostly chalky, so the soil tends to be of a white colour.

HARVEST PERIOD:

Hand-picked during the first ten days of September.
NO ARTIFICIAL IRRIGATION

VINIFICATION:

The entire grapes are loaded into the pneumatic press and only the liquid portion is used for alcoholic fermentation at a controlled temperature of 17°C.

AGEING:

After vinification it is stored for 3 months in bottles.

COLOUR:

Pale yellow with greenish nuances.

BOUQUET:

Intense and flowery.

FLAVOUR:

Fresh and harmonious (FRESH).

ABV:

12,50 %vol

SERVING SUGGESTIONS:

Starters in general, given the structure serves well with fish dishes, risottos and white meats with delicate seasonings.

SERVING TEMPERATURE:

8/10°C