

LANGHE CHARDONNAY

VINO PRODOTTO IN ZONA DOC

100% Chardonnay

VINEYARD BRIC DEL CAVALIERE

Year of Planting: 1996

N. of stumps for Hectares: 3000

Map Sheet: XI Comune di Clavesana

Parcels: 302

Surface: 0,60HT

Training System: Guyot

Yield for Hectares: Q.li 60

VINIFICATION:

Fermentation in Steel.

AGING:

Steel tanks

0,75L

12°C

13,5% vol.

ANALYTICAL DATA:

Alcohol Gradation: 13,5% vol

Residual Sugar: 1,00g/ml

Total Acidity: 6,25 g/l

Ph: 3,24

Dry Extract: 22,2 g/l

ORGANOLPETIC CHARACTERISTICS:

Straw yellow color, with a fresh bouquet of yellow flower and yellow mature and exotic fruits. The Taste is dry, smooth, with a good aftertaste of butter and gold apple.



FOOD PAIRING:

Roasted and grilled fish,
fresh cheeses.

SERVING AT:

12°C



LANGHE CHARDONNAY

Denominazione di
Origine Controllata

Imbottigliato da
Luzi Donadei - Fabiani
in Clavesana

Prodotto in Italia

75cl e ITALIA 13,5% vol
NON DISPERDERE IL VETRO NELL'AMBIENTE