

Chardonnay Langhe

D E N O M I N A Z I O N E D I O R I G I N E C O N T R O L L A T A

Made from Chardonnay grapes grown in vineyards situated in Serralunga d'Alba.

Altitude: 330 m (1,083 ft)

Total Surface Area: 4.2 hectares (10.4 acres)

Soil Composition: Marly lime

Training System and Vine Density:
Traditional Guyot; with about 5,500 vines per hectare (2,227 vines per acre)

Yield: 5.5 tons per hectare (2.2 tons per acre)

Average Age of Vines: 20 years

Harvest: Manual, usually in the second half of September

First Year of Production: 1992

Alcohol Content: 13-14 % vol., depending on the vintage

Vinification and Aging: Partially vinified and aged in *barriques*; the wine remains on fermenting yeasts for about six months before being bottled to complete the maturing process. It is released for sale after at least six months in bottle.



Thanks to meticulous care in the vineyard and very particular vinification, supervised almost obsessively, even in these lands which traditionally produce red wines, it is possible to obtain a rich and potent white, capable of aging for many years and giving authentic emotions, which almost surprises even the most demanding palates.

Appearance: More or less bright straw yellow depending on the vintage.

Bouquet: The most fanciful scents of ripe fruit and an excellent mineral quality emerge, together with optimal freshness.

Flavor: Warm and expansive, it envelops the palate with gentleness and character, ending with a lingering aftertaste; undoubtedly blessed with the structure provided by the Langa soils.

Service Temperature: It is best to serve it at temperatures between 12-15°C (54-58°F)

Food Pairings: This wine belongs to the ranks of structured whites, capable of evolving and improving as time goes by. It is very good with saltwater and some freshwater fish dishes, such as trout. The combination with white and red meats is exceptional when they are cooked slowly with delicate spices.

Serralunga d'Alba

M A S S O L I N O