

TECHNICAL SHEET



Name: Langhe DOC Chardonnay vigna Bussia

Denomination: Langhe DOC Chardonnay

Variety: Chardonnay 100%

Harvest: manual in cases

Vinification: pressing without destemming. Vinification in steel tanks. The alcoholic fermentation is for about some days.

FML: in new French oak tonneaux

Ageing: about 12 months in new French oak tonneaux

Production: about 2000-3000 bottles a year

Tasting notes:

Colour: straw yellow

Bouquet: characteristic

Taste: dry, soft, mellow, harmonious

Service temperature: 10-12°C

Recommended pairings: excellent aperitif. It goes perfectly with fish first courses, white meats, shellfish and cheeses.

The name: the name of the vineyard from which it comes

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