

Langhe D.O.C. Chardonnay 2015

Grape variety: 100% Chardonnay

Year planted: 1992

Hectares: 0.75

Maximum yeald per hectare: 100 quintals

Type of soil: the Chardonnay vineyards are located in areas where the soil is less harsh, naturally loose and rich in constituents. In this type of soil, which is also rich in mineral elements, the variety is able to express its olfactory characteristics and flavours to the very best

Exposure: south - east

Ageing: 6 months on the lees

Sensory profile: enveloping exotic banana, mango and apricot sensations. Intense and persistent, soft with a toasty biscuit aroma on the finish

Food pairings: appetizers, shellfish, white meats, blue cheeses

Serving temperature: 12 °C



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