

## Langhe DOC Bianco “Jovine”



VINE VARIETY: Sauvignon, Chardonnay, Pinot Nero

PROVENANCE: Trezzo Tinella

ALTITUDE: 420 m.

EXPOSURE: South-West

TRAINING SYSTEM: Guyot

SOIL: marl, clay and white tuff

**WINE-MAKING PROCESS:** Destemming and short maceration with skins; 80% then is fermented in stainless steel tanks with temperature control at 12 ° C / 15 ° C, the remaining 20% is fermented in barriques with a further 6-month ageing.

**AGEING:** 6 months in stainless steel tanks on fermentation lees with repeated batonage. The wine is then aged in bottle for few months before being released.

### **TASTING**

**COLOUR:** straw yellow with greenish reflections

**AROMA:** intense, aromatic, with vegetal notes of nettle and sage

**TASTE:** harmonious, complex, round and inviting with a long flavor

**PAIRING:** fish starters and fish soups, white meats and semi-hard pasta cheeses

**SERVING TEMPERATURE:** 12°C.