



## Langhe DOC Chardonnay

VINE VARIETY: Chardonnay

PROVENANCE: Trezzo Tinella

ALTITUDE: 410 m.

EXPOSURE: East

TRAINING SYSTEM: Guyot

SOIL: marl, clay and tuff

**WINE-MAKING PROCESS:** Destemming and short maceration on skins for approximately 10 hours, then fermentation in stainless steel tanks with temperature control at 12 ° C / 15 ° C follows.

**AGEING:** 4 months in steel tanks on fine fermentation lees. The wine is then aged in bottle for few months before being released.

### **TASTING**

**COLOUR:** straw yellow

**AROMA:** intense, with floral and fruity notes

**TASTE:** delicate, fruity with good freshness and fragrance

**PAIRING:** cold appetizers, pizza and tasty fish dishes

**SERVING TEMPERATURE:** 12°C.