



Langhe D.O.C. Chardonnay

Location

Langhe

Grape variety

100% Chardonnay

Vineyard

Exposure northeast, altitude 270 m. a.s.l.

Vinificazione

The grapes are hand-harvested, followed by a gentle crushing. The must ferments at controlled temperature for approximately 10 days.

Aging

Aged solely in stainless steel.

Nose

Citrusy, with hints of grapefruit zest and floral notes.

Palate

Fresh on the palate, followed by a soft mid-palate and a savory finish.

Food Pairing

Highly versatile; excellent with cheeses, fish dishes, and light appetizers. (Serving temperature: 10-12°C).

MINERDI

