

CHARDONNAY LANGHE DOC



VINEYARD & PRODUCTION INFO

Vineyard size: 0.5 ha
Soil composition: calcareous and clayish with sandy streaks
Training method: Guyot
Elevation: 1050 ft a.s.l.
Vines/ha: 5,000 vines/ha
Exposure: East
Vines age: 30 years
Harvest time: beginning of September
First vintage: 2004
Production: 5,200 bottles



WINEMAKING & AGING

Varietal composition: 100% Chardonnay
Fermentation

Container: stainless steel tanks
Length: 3-4 weeks
Temperature: 55-57 °F

Maceration

Technique: on the skins before fermentation at 46 °F

Aging

Container: stainless steel tanks
Length: 2-3 months sur lie
In bottle: 3 months



TECHNICAL DATA

Alcohol: 13%
Residual sugar: 5.65 g/l
Acidity: 0.05 g/l
Dry extract: 23 g/l



FOOD PAIRINGS

Great with seafood and fish, from appetizers to rich first courses. Also ideal with white meat, vegetable dishes, and light cheeses.



TASTING NOTE

Deep straw yellow with greenish hues. The nose is extremely elegant, with intense floral and tropical-fruit notes and hints of hay. On the palate, the wine is fresh, dry, and smooth, with great balance and a pleasant mineral finish.

PRODUCER PROFILE

Estate owned by: Rapalino family
Winemaker: Enzo Rapalino
Total land under vine: 7 ha
Winery production: 45,000 bottles
Region: Piedmont (Italy)

