

LANGHE BIANCO D.O.C.



The Langhe denomination fully expresses the dynamic viticulture of the area. Langhe is a territory with variety of soils not common in any other Italian wine region and perhaps the world. The large number of cultivated varieties is justified by the complex terroir with marly soils, limestone, sand and clay, sometimes mixed together in a unique way and the climate of Langa area.

Grape varieties: CHARDONNAY 100%

Vineyard location: medium-high hillside (300-400 m asl) with south-est exposure. District of Novello village
Miocene-Helvetian soil origin with limestone and marl composition

Vinification

The grapes are carefully picked up by hand in the first/second week of September

The grapes undergo soft pressing and the must is separated by the skins. The fermentation is carried out in stainless steel vats at low temperature 18°C, prior to refrigeration and static racking of the must

Ageing

in steel tank for 2-3 months, cold stabilization before bottling

Tasting Notes:

Straw-yellow colour with greenish highlights

Intense bouquet with hint of golden apple

It has a nice dry taste, with fresh sensation

Food pairing:

Excellent as an aperitif, it is perfect with starters, fish and shellfish dishes, white meat, pasta, risotto and pizza.

Serving Temperature 10° C

Bottle size

Lt. 0,75



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