

AZIENDA AGRICOLA  
LA SPINONA

# LANGHE CHARDONNAY DOC



Langhe Chardonnay is a white wine that is an intense straw yellow in colour with golden hues. The aroma is intense and fruity with hints of vanilla and mountain flowers. For the best vintages, the characteristics of the wine are enhanced by partial fermentation in small wooden barrels that ensure a good body and lengthy ageing. A full and enveloping taste that is smooth and round, and with a pleasant acidity that ensures superb freshness to the wine.

**GRAPE VARIETY:** 100% Chardonnay.

**VINEYARD AREA:** 3 hectares.

**HARVEST:** early / mid September. The grapes are harvested by hand in perforated baskets to allow air to pass through the bunches. Soft pressing to obtain the first must. Decanting with cold enzymes (7°C).

**FERMENTATION:** "pied de cuve" with selected yeasts and 3-4 months of fermentation in stainless steel vats at a controlled temperature (15-16°C) with the must in contact with the lees.

**REFINING:** in the bottle for 6-8 months in a temperature-controlled environment.

**COLOUR:** intense straw yellow with golden hues.

**BOUEQUET:** intense and fruity with hints of vanilla and mountain flowers.

**TASTE:** Full, enveloping, balanced and round.

**ALCOHOL:** 12% to 13% Vol. (Depending on the vintages)

**TO BE SERVED WITH:** appetisers and fish.

**AZ. AGR. LA SPINONA**

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