



AZIENDA AGRICOLA  
**La Spinona**  
BARBARESCO

# LANGHE CHARDONNAY DOC

Langhe Chardonnay is a white wine with an intense straw yellow colour with golden shades. The aroma is intense and floral, with nice mineral notes with aging. A full and enveloping taste that is smooth and round, and with a

pleasant acidity and a intense aftertaste, 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. Cold Decanting (6/7°C).

**FERMENTATION:** 30-40 days 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 8-10 months in the cellar.

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

**BOUQUET:** intense and floral with mineral notes.

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

**ALCOHOL:** from 13.5% to 14% Vol. (Depending on the vintage).

**TOTAL ACIDITY:** 5 to 5.5 g/L approximately

**SUGAR:** <0,8 g/L

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

