



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.

