

LANGHE D.O.C. CHARDONNAY SERBATO

GRAPE TYPE

Chardonnay

PRODUCTION AREA

Production area of Langhe D.O.C.

HARVEST

Manual, mid-September.

WINE-MAKING PROCESS

Destemming, soft pressing and temperature-controlled fermentation in stainless steel vats. After a first racking, the wine is left on the lees for fine fermentation and shaken regularly.

AGEING

Aged in stainless steel vats.

PAIRINGS

Excellent served as aperitif, it pleasantly accompanies appetizers, pasta dishes, vegetable soups, white meat, fish and shellfish in general. Fresh cheeses enhance its peculiarities.

SERVING TEMPERATURE

6°-8°C

FEATURES

Deep straw yellow colour, clear and bright.
Wide, floral and fruity nose with hints of tropical fruit, citrus fruit, apples and sage. Good intensity and persistence.
The mouth is dry, pleasantly cool, with good body and balance.

ACTUAL ALCOHOLIC STRENGTH BY VOLUME

13% vol. (varies depending on vintage).

ALLERGENS

Contains sulfites.

