

LANGHE D.O.C. SUNSÌ

GRAPE TYPE

Chardonnay, Sauvignon blanc.

PRODUCTION AREA

Production area of Langhe D.O.C.

HARVEST

Manual, mid-September.

WINE-MAKING PROCESS

Destemming, cold maceration for 24-48 hours of crushed grapes, soft pressing and fermentation at controlled temperature 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 as an aperitif, it brilliantly accompanies appetizers, pasta dishes, white meat and freshwater fish, shellfish and saltwater grilled fish.

SERVING TEMPERATURE

6°-8°C

FEATURES

Straw-yellow colour, clear and bright.

Wide-ranging olfactory expression, fruity, with hints of honey and exotic fruit of good intensity and persistence.

In the mouth, it is dry, crisp and well-bodied with a slight herbaceous finish.

ACTUAL ALCOHOLIC STRENGTH BY VOLUME

13% vol. (varies depending on vintage).

ALLERGENS

Contains sulfites.

