

# Langhe DOC Chardonnay



**Denomination:** Langhe DOC Chardonnay

**Variety:** 100% Chardonnay

**Location:** Diano d'Alba (CN)

**Exposure:** East

**Soil:** Diano Sandstones

**Altitude:** 500m a.s.l.

**Alcohol:** 13.5% vol.

**Total Acidity:** 5 g/l

**Dry Extract:** 18 g/l

**Residual Sugar:** 0.5 g/l

**Description:** Langhe DOC Chardonnay is the result of an experimental vineyard planted in 2014 on the sunlit hills of Diano d'Alba. With its rich soils and a 500-meter altitude, the site offered ideal conditions for Chardonnay. A carefully selected Trentino-Alto Adige clone produced its first fruit in 2017.

Given the experimental nature of the project and its departure from traditional Piedmontese wine styles, we chose to vinify it in a classic Burgundy style, with full fermentation in oak, creating a wine of exceptional elegance, depth, and complexity.

## Winemaking

**Harvest:** Hand-harvested, beginning of September. Complete destemming.

**Vinification:** Alcoholic fermentation in brand new French oak barriques, followed by full malolactic fermentation.

**Aging:** The wine is aged on fine lees for 6 months, with regular bâtonnage to add texture and complexity.

## Tasting Notes

**Color:** Medium gold.

**Aroma:** Intense aromas of pineapple, ripe banana, and golden apple, complemented by floral hints of frangipani and subtle nutty undertones.

**Palate:** Fresh and elegant, with balanced acidity and a creamy texture. The finish is long, with notes of citrus zest and a touch of almond and hazelnuts.

**Food Pairings:** This versatile wine pairs beautifully with seafood dishes, such as grilled prawns or baked cod, creamy risottos, and light poultry dishes. It also complements fresh cheeses and Mediterranean salads.

**Serving Temperature:** 10-12°C (50-54°F).

**Aging Potential:** 4-5 years from the vintage.