



## *Langhe Chardonnay*

**Vineyards:** The vineyard are located in the village of La Morra SOUTH exposure with low slope

**Grape:** Chardonnay 100%

**Age of vineyard:** 20 years approx

**Average density of vines:** 5000 vines per hectare

**Soil:** clay and limestone

**Method of cultivation:** classical Guyot method with medium-short pruning; green harvest with reduction of grapes with a production per hectare 7000 kg approx.

**Winemaking:** grapes are harvested very ripe with a meticulous selection and stored in cold rooms a 0°C for 1 week; we do a short time of maceration at 6-8°C and then we press all grapes; the fermentation took place spontaneously in stainless steel vats with temperature controlled a 15°C . No malolattic fermentation .

**Refinement:** After fermentation, wine is refined 2/4 months in steel tanks; then the wine is bottled, and refined for 2/4 months .

**Bottles production:** 3000 bottles approx