



Langhe Chardonnay Utinot

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

Grape: Chardonnay 100%

Age of vineyard: approx 30 years

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 6000 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; fermentation took place spontaneously in stainless steel vats with temperature controlled a 15°C , after 2 days of fermentation we put the juice in French used barrels and there it finish the fermentation . Malolactic fermentation took place spontaneously in barrels.

Refinement: After malolactic fermentation wine is refined 9/10 months in barrels where we do batonnage 1 time a week for 5-6 months; wine is bottled, no filtration, and refined for 8/10 months .

Bottles production: 5000 bottles approx