

LANGHE DOC CHARDONNAY

2016 *Lolly*

PODERE
RUGGERI
CORSINI

TYPE: DRY WHITE WINE

AREA: LANGHE - MONFORTE D'ALBA (CN)

VARIETY: 100% CHARDONNAY.

Wine obtained from our estate grapes.

Alcohol: 14.87 % by vol.

Total acidity: 6.05 grams per liter

Net dry extract: 21.5 grams per liter

Total sulphurs dioxide: 122 mg/L

CHARACTERISTICS OF THE VINEYARD

SITE: Monforte d'Alba

SURFACE: 0.3 hectares

ALTITUDE: about 420 meter

EXPOSURE: East

SOIL: Elveziano - clayey calcareous

CANOPY SYSTEM: Guyot VSP

DENSITY: 5000 plants/hectare

AGE OF THE VINEYARD: 20 years

HAND PICKED

2016 PRODUCTION:

1550 bottles 0.75 L

ENOLOGY

Vinification starts after a manual harvest in crates, with immediate pressing. After cold clarification, temperature-controlled fermentation takes place at roughly 13/14 degrees followed by decantering. After 12 months of standing in stainless-steel vats and aged 6 months in French barriques, the wine is then bottled in April 2018.

TASTING NOTE

It's colour is golden yellow. Its nose is sweet with scents of citrus fruits, banana, toasted hazelnut, honey and sweet durmast.

FOOD PAIRINGS

Langhe DOC Chardonnay is a wine of impressive structure, that can be aged for up to six years. It is best served at a temperature between eight and ten degrees. Ideally paired with starters, pasta, risotto, cheese and vegetables.