

LANGHE DOC BIANCO

Made from BARATUCIAT grapes

“ BERLU ‘D CIAT” 2023

PODERE
RUGGERI
CORSINI

TYPE: DRY WHITE WINE

AREA: LANGHE - MONFORTE D'ALBA (CN)

VARIETY: BARATUCIAT

Wine obtained from our estate *Baratuciat* grapes.

Alcohol: 11.87 % by vol.

Total acidity: 6.35 grams per liter

Net dry extract: 19.5 grams per liter

Total sulphurs dioxide: 65 mg/L

CHARACTERISTICS OF THE VINEYARD

SITE: Monforte d'Alba

SURFACE: 0.2 hectares

ALTITUDE: about 470 meter

EXPOSURE: North West

SOIL: Tortoniano, Diano's arenarie

CANOPY SYSTEM: Guyot VSP

DENSITY: 5000 plants/hectare

AGE OF THE VINEYARD: 4 years

HAND PICKED

2023 PRODUCTION:

933 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 decanting. After four months of standing in stainless-steel vats, the wine is then bottled in April 2024.

TASTING NOTE

Its color is straw yellow. Aromas of white flowers and tropical fruits with hints of pineapple. With time it is enriched with mineral notes. Fresh acidity

FOOD PAIRINGS

Berlu 'd Ciat is an elegant wine rich in fresh acidity. Served at a temperature between 4-5 degrees. It pairs ideally with appetizers, delicate pasta dishes, fish, seafood, fresh cheeses and vegetables