

# LANGHE DOC CHARDONNAY

## 2021 *Lolly*

PODERE  
RUGGERI  
CORSINI

TYPE: DRY WHITE WINE

AREA: LANGHE - MONFORTE D'ALBA (CN)

VARIETY: CHARDONNAY

Wine obtained from our estate *Chardonnay* grapes.

Alcohol: 14.35 % by vol.

Total acidity: 5.87 grams per liter

Net dry extract: 20,2.5 grams per liter

Total sulphurs dioxide: 78 mg/L

### CHARACTERISTICS OF THE VINEYARD

SITE: Monforte d'Alba

SURFACE: 0.8 hectares

ALTITUDE: about 420 meter

EXPOSURE: East

SOIL: Elveziano - clayey calcareous

CANOPY SYSTEM: Guyot VSP

DENSITY: 5000 plants/hectare

AGE OF THE VINEYARD: 25 years

HAND PICKED

### 2021 PRODUCTION:

6.280 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 12 months of standing in stainless-steel vats and aged 6 months in French barriques, the wine is then bottled in August 2022.

### 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.