

LANGHE DOC CHARDONNAY

2023 *Lolly*

PODERE
RUGGERI
CORSINI

TYPE: DRY WHITE WINE

AREA: LANGHE - MONFORTE D'ALBA (CN)

VARIETY: CHARDONNAY

Wine obtained from our estate *Chardonnay* grapes.

Alcohol: 13.66 % by vol.

Total acidity: 5.61 grams per liter

Net dry extract: 19.6 grams per liter

Total sulphurs dioxide: 75 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: 27 years

HAND PICKED

2023 PRODUCTION:

5.666 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 July 2024.

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.