

# LANGHE DOC BIANCO 2024

PODERE  
RUGGERI  
CORSINI

TYPE: DRY WHITE WINE  
AREA: LANGHE - MONFORTE D'ALBA (CN)  
VARIETY: ARNEIS, SAUVIGNON BLANC, CHARDONNAY  
Wine obtained from our estate grapes.

Alcohol: 12.89 % by vol.  
Total acidity: 5.02 grams per liter  
Net dry extract: 18.4 grams per liter  
Total sulphurs dioxide: 80.0 mg/L

## CHARACTERISTICS OF THE VINEYARD

SITE: Monforte d'Alba  
SURFACE: 1.3 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

**2024 PRODUCTION:**  
13.044 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 March 2025.

## TASTING NOTE

Intense, pervasive perfume with notes of tropical fruit and scents of herbs.  
The flavor is pleasantly minerality, fresh and balanced with an aftertaste that reflects the olfactory sensations.

## FOOD PAIRINGS

Langhe DOC Bianco is a wine of impressive structure, that can be aged for up to two years. It is best served at a temperature between eight and ten degrees. It can be drunk as an aperitif, but is at its best paired with starters, first courses and fish-based dishes.