

## LA BERGERA LANGHE CHARDONNAY DOC

**GRAPE VARIETY:** 100% Chardonnay.

**VINEYARD AREA:** 3 hectares.

**HARVEST:** Early/mid-September. The grapes are harvested by hand in small, perforated baskets to allow air to pass through the bunches. Soft pressing to obtain the first must. Cold Decanting (6/7°C)

**FERMENTATION:** 30-40 days of fermentation in stainless steel vats at a controlled temperature (15-16°C) with the must in contact with the lees.

**REFINING:** in the bottle for 8-10 months in the cellar.

**APPEARANCE:** intense straw yellow with golden shades.

**NOSE:** intense, floral (spring blossom), white stone fruit, with mineral notes.

**PALATE:** enveloping, balanced with fresh acidity and sapidity.

**ALCOHOL:** from 13.5% to 14% Vol. (Depending on the vintage).

**TOTAL ACIDITY:** 5 to 5.5 g/L

**SUGAR:** <1 g/L

**TO BE SERVED WITH:** aperitif, appetizers, and fish, veggie pasta, poultry.

