

**LANGHE DOC  
CHARDONNAY  
TRE FICHI**



Vine variety: Chardonnay.

Altitude: 320 ms a.s.l.

Exposure: East.

Vines/ha: 4000.

Vine training method: Guyot.

Soil: marly, clay and tuffaceous.

Wine Making: the grapes are destalked and softly pressed with a short skin maceration in stainless steel tanks. Controlled temperature at 12°C.

Ageing: 4 months in stainless steel tanks lying on fine lees. Further refinement in bottle before releasing.

**ORGANOLEPTIC TRAITS**

Color: straw yellow.

Aroma: intense. Fruity and floral bouquet.

Flavor: sapid, delicate, fresh.

Pairing: good with starters, pizza and tasty fish recipes.

Serving temperature: 12°C.



0,50 - 0,75 l

