

LANGHE DOC CHARDONNAY

The peculiarity of this wine is a vinification process that takes the name of overproduction. From the time when the bunches are pressed, up to the final step of the bottling, there is no contact with oxygen. This process allows to better preserve the varietal aromas and the quality of the final product.



Grape variety: 100 % Chardonnay

Color: intense straw yellow.

Aroma: delicate aroma with particular sensations of exotic fruit.

Taste: good structure in the mouth and persistence of aromas. Good sapidity and minerality.

Alcoholic content: 13.5 % vol.