

## Langhe Bianco DOC Sciulun



**Denomination:** Langhe Bianco DOC

**Solar exposure:** South-West/West

**Composition of the soil:** very steep, plastic, hardly workable, rich in clay and sand

**Grape variety:** Chardonnay 90% - Sauvignon 10%

**Production area:** Monforte d'Alba and Madonna di Como

**Harvest:** manual, with grape selection at the vineyard.

**Harvest time:** second week of September.

**Grapes per hectare:** 6.500

**Vinification:** in white, with cold maceration of grape skins.

**Fermentation time:** must is separated from grape skins and fermented in barriques for 1 month.

**Fermentation temperature:** 20°C.

**Ageing in cellar:** the new wine remains in barrels of 25 hl for 12 months.

**Ageing in bottle:** 6 months.

**Bottles produced:** n. 6.000 of 0.75 L each.

**Food pairing:** structured white wine. Excellent to accompany very flavoured fish, seasoned cheese and white meat.

**Serving temperature:** 12° - 14°

**Alcohol content:** range from 12.50 to 13.50% Alc/Vol depending on the vintage.

*Intense straw yellow in colour. Rich and complex bouquet with hints of minerals and ripe yellow fruits, it is slightly boisé on the nose. A mouthful of great aromatic potential, it is slightly sour on the palate with savoury long lingering finish.*