

Langhe Chardonnay DOC *Bujet*



Denomination: Langhe Chardonnay DOC

Cru: Bujet

Solar exposure: East

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

Grape variety: Chardonnay 100%

Production area: Monforte d'Alba

Harvest: manual, with grape selection at the vineyard.

Harvest time: second week of September.

Grapes per hectare: 7,500

Vinification: in white, with cold (8-10°C) in stainless steel tanks.

Fermentation time: must is separated from grape skins and fermented in steel tanks for 25-30 days.

Fermentation temperature: variables with peaks of 18°C.

Ageing in cellar: the new wine is kept 4 months in steel tanks and decanted.

Ageing in bottle: 6 months.

Bottles produced: n. 6.000 of 0.75 L each, 1.000 bottles of 0.375 L each.

Food pairing: white wine to accompany any meal, it is distinctly scented and intensely fruity with a full and velvety flavour; it perfectly matches fish dishes and hors d'oeuvres.

Serving temperature: 10° - 12°

Alcohol content: range from 12 to 13,50% Alc/Vol depending on the vintage.

Straw yellow in colour with light greenish hues; fruity scented, it is broad and penetrating on the nose with hints of exotic fruits.