

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.