

## 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.*