



GRIMALDI

LANGHE CHARDONNAY DOC



Grape	chardonnay 100%
Area of production	vineyard in the municipality of Treiso d'Alba
Area	1.70 hectares
Altitude	230 – 280 above sea level
Orientation	West
Soil	calcareous marl, clay
Type of cultivation	grown in rows with classic Guyot pruning
Planted	1988
Harvested	second week of September
Wine-making process	after gentle pressing of the selected grapes and natural settling, there is a fermentation of only the must in temperature-controlled stainless steel tanks. Aged in bottle
Production	15,500 bottles
Colour	intense greenish-yellow with greenish reflections
Perfume	intense and fruity with scents of tropical fruit and apples
Taste	good structure and balance, dry with pleasant freshness and taste
Recommended serving temp.	8 – 10 °C
Goes well with	starters and fish dishes