



GRIMALDI

## LANGHE CHARDONNAY DOC



<b>Grape</b>	chardonnay 100%
<b>Area of production</b>	vineyard in the municipality of Treiso d'Alba
<b>Area</b>	1.70 hectares
<b>Altitude</b>	230 – 280 above sea level
<b>Orientation</b>	West
<b>Soil</b>	calcareous marl, clay
<b>Type of cultivation</b>	grown in rows with classic Guyot pruning
<b>Planted</b>	1988
<b>Harvested</b>	second week of September
<b>Wine-making process</b>	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
<b>Production</b>	15,500 bottles
<b>Colour</b>	intense greenish-yellow with greenish reflections
<b>Perfume</b>	intense and fruity with scents of tropical fruit and apples
<b>Taste</b>	good structure and balance, dry with pleasant freshness and taste
<b>Recommended serving temp.</b>	8 – 10 °C
<b>Goes well with</b>	starters and fish dishes