



LANGHE CHARDONNAY DOC “STRANGÈ”

The stranger that has neither origins nor traditions in common with the Piedmon-tese grape varieties.

But if it finds fertile ground and with accurate attentions, it can integrate well becoming an expression of the great terroirs of Langhe.

This is the reason why, in the 2020 harvest, we give to our wine the title of Langhe Chardonnay, supporting its thickness with targeted winemaking techniques.

Two thirds of the wine ferment and age in barriques for about a year, while one third is vinified in steel tanks. The result is an excellent balance between ripe fruit and a sleek freshness.

A fine structure capable of evolving over time.



Vineyard: Cicchetta

Varietal composition: 100% Chardonnay

Harvest period: Early September

Vinification and ageing: Pressing of the grapes. For two thirds ferments in barriques. from the first (new) to the third passage.

After the fermentation the wine remains in wood for about nine months in contact with fine lees, and subjected to periodicals

"batonage". The remaining third ferments and refines in stainless steel tanks. The ninth month the two batches are blended. After another three months in stainless steel the wine is bottled and refines in bottle for 4/6 months before being released.

Alcohol: 13,5%

Colour: Yellow with golden reflections.

Nose: Elegant with intense hints of ripe yellow pulp fruit, exotic fruits fused to buttered notes.

Taste: Full, enveloping with a good balance between structure and finesse. Excellent freshness and sapidity with long finish and slight spicy notes.

Food pairings: Hot seafood appetizers, pasta, rice and main courses based on fish or white meats, baked or grilled.