ALBERTO BALLARIN

## Langhe Bianco D.O.C.

Grapes: Chardonnay (70%) & Pinot Grigio (30%)

Vineyard area of origin: La Morra, Monforte d'Alba

**Plant sixth**: 2.30 x 0.90 m

Altitude: 230 meters a.s.l.

Exposure: south

Training system: guyot

Age of vines: 10-20 years

Yield per hectare: 75 quintals of grapes per hectare

Soil: limestone – blue marl

Harvest: September

**Vinification**: fermentation in thermo-regulated stainless steel tanks

Aging: 6 months in stainless steel

Refinement: 6 months in the bottle

**Organoleptic examination**: deep straw yellow color. Aromas of ripe fruit, peach, apricot, gooseberry, sweet scents. Fresh in the mouth and moderate persistence. Very drinkable wine

