



Langhe Bianco Collaretto

Varieties

70% Chardonnay, 30% Riesling

Vineyard

Location: La Morra, Santa Maria San Biagio, Plot 15, Sub-plots 37, 38, 20

Characteristics: 200 meters above sea level, eastern exposure, 2.7 x 0.9 meters spacing, 4,000 vines/hectare density, Guyot upward-trained vertical-trellised training system.

Age: 10 years

Size: 1,2 hectare

Yield: 90 quintals/hectare

Harvesting period

First 10 days of September

Production

8,000-10,000 bottles

Vinification and Maturing

Manual harvesting into crates, destemming-crushing, cold maceration for 18 hours, pressing of the must and static clarification at around 8°C for 48 hours. Fermentation in stainless steel and ageing on the lees for six months. Bottling in the spring.

Sensory characteristics

Straw-yellow color with warm golden tinges, full and rich bouquet with notes of citrus and hints of tropical fruits, emphasizing the ripe fruit; full but invigorating. Minerally, soft and pleasant in the mouth.

Notes

Chardonnay is a universal grape thanks to its great adaptability and versatility. Another great white variety is Riesling. We could not resist to the desire of planting it. The soils of the Langhe gave to these great varieties very special characteristics.

