

LANGHE DOC CHARDONNAY



DENOMINATION	Langhe DOC Chardonnay
COLOUR AND TYPE	white; still
VARIETAL	Chardonnay
PRODUCTION AREA	Alba, Neviglie
EXPOSURE	South-West
ALCOHOL CONTENT	14,50%
HARVEST TIME	September
AGING	Maturation on fine lees for 12 months in 10 hl oak casks and 5 hl tonneaux with weekly batonnage.
SERVING TEMPERATURE	8-10 °C
VINIFICATION	Steel vats at a controlled temperature between 15 and 18 °C for a period of about 10-12 days.
TASTING NOTES	Golden yellow in colour, it has elegant notes of hazelnut and vanilla on the nose; the drink is of great intensity, complexity and persistence. A wine of structure and longevity.
SUGGESTED PAIRINGS	Excellent with mushroom and truffle dishes.
MARCO'S NOTE	<i>I think of this wine as a red wine disguised as a white wine... I find in it all the structure and complexity of the Langhe.</i>



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