



## Langhe Bianco D.O.C. Collaretto

### Varieties

80% Chardonnay, 20% 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:* 6 years

*Size:* 1 hectare

*Yield:* 90 quintals/hectare

### Harvesting period

First 10 days of September

### Production

4,000 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 has become a universal variety thanks to its great versatility and easy adaption. The Langhe soil gives this wine its particular qualities.*

