



Langhe Chardonnay DOC



PRODUCTION AREA The grapes come exclusively from vineyards located in the towns of Alba, La Morra Lequio Berria

GRAPES Chardonnay 100%

HARVEST Manual, in boxes

VINIFICATION Soft pressing, fermentation in stainless steel tanks at a controlled temperature of about 17° C for about 20 days

AGEING 2 months in stainless steel tanks and 2 months in bottle

COLOR Straw yellow with pale green reflections

AROMA Delicate, persistent and elegant

TASTE Dry, tangy and aristocratic

FOOD PAIRING Aperitif, appetizers, pasta dishes, fish

TEMPERATURE For a tasting optimal serving temperature of 8° C

Azienda Agricola Lodali Walter

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