



# Langhe DOC Chardonnay Luna d'Agosto

This fresh and fruity wine is made with those prematurely harvested grapes during the first weeks of September which remind us about the summer. It comes naturally with a mineral vein that derives from those particular lands on which vineyards are planted.

Denomination: Langhe DOC Chardonnay

Vine: 100% Chardonnay

Year of vineyard planting: from 2006 to 2012

Type of land: Calcareous marls mixed with high sand percentages

Exposure: Southwest, Northwest

Harvest: early September

## VINIFICATION AND RIPENING

grapes undergo soft pressing and vinification is completely carried out in steel, in a temperature-controlled steel tank. Malolactic fermentation is not performed in order to preserve the wine's fresh and young characteristics.





#### ORGANOLEPTIC CHARACTERISTICS

colour straw yellow with greenish highlights; fragrance delicately floral and fruity, with notes that remind of citrus and exotic fruits; flavour dry, cool, long, with a slightly mineral aftertaste.

Ideal coupling: It makes an excellent aperitif if served fresh. It goes well with meat and vegetable hors-d'oeuvres, grilled and baked fish, fresh cheeses.

Serving Temperature: 10-12°C

#### CONSERVATION

it should be drunk young, during the first months of the new year following the harvest. If well-preserved, it will remain pleasant and stimulating up to 2 years after bottling.

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