



# BELCOLLE

VERDUNO - ITALIA

## LANGHE DOC CHARDONNAY

*Chardonnay is an early-budding, early ripening variety. The grape is also notoriously malleable; this is to say that it is distinctly sensitive to site, climate, viticulture and winemaking. Further, Chardonnay loses acidity rapidly as it ripens; an acute challenge in a warm (or warming) climate. Langhe's continental climate—drier and warmer than Burgundy—demands vigilant site selection.*



APPELLATION	<i>Langhe DOC Chardonnay</i>
GRAPES	<i>100% Chardonnay</i>
ALCOOL (%VOL)	<i>13,5%</i>
COLOUR	<i>Straw yellow</i>
SIZES AVAILABLE	<i>0,75L</i>
CULTIVATION AREA	<i>Langhe area</i>
SOIL	<i>Clayey – Calcareous</i>
VINIFICATION	<i>Skin contact period: Vinification with skin contact for 24 hours at low temperature (5 °C) followed by a classic white vinification Fermentation period: 10 days in steel tanks at low temperature (5 °C) Ageing: 3 months in oak casks Yeasts: selected yeasts</i>
TASTING SUGGESTION BY VALTER BOSIO	<i>Tasting impression: Its bouquet is deep and rich, fruity, of a great intensity and persistence. Tasting notes: full-bodied, very persistent and long aftertaste. Tasting temperature: 8° C Meal coupling: An ideal aperitif wine, great with fresh starters and seafood</i>