LANGHE CHARDONNAY DOC BRIGATA



An international vine that has long been at home in the Langhe district: the Langhe Chardonnay Brigata is fresh and exquisitely elegant. Dedicated to those in search of a white that knows how to pleasantly startle.

Grape variety: Chardonnay 100%

1st vintage: 2017

Production area: Vineyards situated in the Langhe area (Dogliani)

Vineyard characteristics: Exposure: North-East

Average age of productive vines: 10 years System of cultivation: classic "Guyot" Density per hectare: approx. 6,000 vines

Average yield: 50Hl/Ha

Soil composition: Calcareous Marne

Harvesting period: Beginning of September

Vinification: Very gentle pressing. Temperature controlled fermentation in stainless still tanks, 30% fermented in oak barrique. Aged "sur lie" for 6/7 months in stainless still tanks with "battonage".

Label: The historical "soldier" label was created by Renato Ratti to recall the heroism of the Piedmontese regiments in defense of their region in the Napoleonic period (1800).

Bottle: The Albeisa - from the name of the city of Alba - it is the iconic bottle created by Renato Ratti in 1973, desired as a way of identifying the uniqueness of a territory and its wines.

Notes and pairing: Straw yellow colour, bright and lively. Intense bouquet with scents of tropical fruit, banana, grapefruit. Savory and balanced harmonic taste with an honey finish.

