

SARACCO

Langhe Chardonnay DOP Vicolodeisanti



Langhe Chardonnay is a wine with an intensely fruity nose with hints of bread crust. It is a pleasant, fresh wine.

VARIETY

Chardonnay 100%

VINEYARDS

Located in the municipality of Castiglione Tinella – Loc. San Carlo.

VINIFICATION

Soft pressing of grapes, decanting and fermentation in small French oak barrels

AGING

12 months in contact with its own yeasts in small French oak barrels and 8 months in the bottle

IN THE GLASS

COLOR: straw yellow with greenish reflections

BOUQUET: fruity notes tending to floral with hints of spicy.

TASTE: excellent structure, very balanced with good freshness, savory, very persistent and drinkable

PAIRS WELL WITH: light antipasti, omelettes, fish and white meat dishes. Excellent as an aperitif.