

DIEGO MORRA



CHARDONNAY



Denomination: Chardonnay Wine

Varietal: Chardonnay

Vineyard location: Verduno.

Yield: 100 q. / hectare

Harvest season: First 10 days of September

Vinification: After the manual harvest of the grapes, a light pressing of the whole bunches frees the must flower, which is removed, begins a slow and constant white fermentation at low temperatures (max. 20°C) to preserve the true expression of the varietal internationally interpreted on the hills of the Langa. We purposely do not do a malolactic fermentation and the entire wine making process takes place in stainless steel containers.

Organoleptic Characteristics: wine varietal with a luminous yellow color, delicately perfumed with note of apple and citrus. A correct acidity exalts the freshness of the product.

Pairings: the classic white fermentation of this international varietal cultivated in Langa makes this a wonderful companion to fish dishes, white meats or vegetable based appetizers. Wonderful with delicately flavored risotto.

We recommend serving this wine chilled (8-10°C)