

RAINERI

# Langhe Chardonnay



Appellation: Langhe DOC

Grape variety: Chardonnay 100%

Average production: 600 bottles; 50 cases

Grape yield per hectare: 7 tons

Exposure and altitude: south, 2100 feet a.s.l.

Type of soil: sand and marls of clay, limestone

Age of vineyard and growing system: 5 year old, guyot

Harvest time: early September

## **FARMING**

Sustainable, with grass kept short, copper and sulfur.

One green harvest in August, followed by manual selection at picking time. Grapes harvested by hand in 20kg crates.

## **VINIFICATION & AGING**

Clusters are crushed and destemmed in the cellar.

Fermentation and maceration both in amphora and French barrique.

On the fine lees in amphora and French barrique. No filtration, no fining.

## **SENSORY CHARACTERISTICS**

Color: pale golden

Nose: rich, floral, exotic fruits, bread crust

Palate: crisp and bright, mineral, smooth overall

Serving temperature: 12°-14°C; 53°-57°F

Aging potential: 5-10 years

Pairing: appetizers, fish and cheese

**RAINERIVINI.COM**

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