BOVIO®

LANGHE DOC CHARDONNAY ALESSANDRO

GRAPE: 100% Chardonnay

VINIFICATION AND AGEING: The whole grapes are first destemmed and then pressed immediately. The free-run juice extracted from the pressing is racked into a stainless steel tank, where it undergoes cold static decantation for a couple of days. The clear part is racked into another stainless steel tank where alcoholic fermentation is started with selected yeasts. Halfway through the fermentation process, the must is racked into French oak barriques, where alcoholic fermentation is completed and malolactic fermentation takes place. The wine spends several months ageing in barriques before being filtered and bottled in the summer after the harvest.

SENSORY FEATURES: Straw-yellow colour with greenish highlights. The bouquet is fresh and fruity, reminiscent of tropical fruits. The palate is crisp with good acidity.

SERVING TEMPERATURE: 8 – 10°C

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