

FONTANABIANCA

ALTA LANGA



PRODUCTION AREA

Naviglie-Piemonte

LAND

clay-limestone

ALTITUDE

480 mt a.s.l.

BREEDING SYSTEM

Guyot

GRAPES

Chardonnay

YIELD PER HECTARE

15-20 years

VINIFICATION

Manual selection of the grapes and subsequent soft pressing. The first fermentation takes place in steel tanks at a temperature of 15 °C. In spring the tirage is carried out with selected yeasts. Refermentation in the bottle at a temperature of 15 °C.

NOSE

Intense with floral and fresh fruit notes (citrus and apple).

TASTE

Fresh, present but balanced acidity, sensation of creaminess and softness given by the fine foam.

MATCHING FOODS

Accompanies simple dishes and those of entry with a preference for fish and vegetables. Excellent for an aperitif.

SERVING TEMPERATURE

10° in white wine glasses

