



AZIENDA AGRICOLA
La Spinona
BARBARESCO

LANGHE CHARDONNAY DOC PIER

Langhe Chardonnay “Pier” is a white wine with an intense straw yellow colour with golden shades. The aroma is intense and mineral. A full and enveloping taste that is smooth and round, and with a pleasant acidity and an intense aftertaste,

ensures superb freshness to the wine.

GRAPE VARIETY: 100% Chardonnay.

VINEYARD AREA: Single vineyard of 3 hectares located in a very suitable position in Barbaresco, in between the Tanaro river and the forest which provide for an ideal microclimate.

HARVEST: Early/mid-September. The grapes are harvested by hand in perforated baskets to allow air to pass through the bunches. Soft pressing to obtain the first must. Cold Decanting (6/7°C).

FERMENTATION: 34-5 months in new French wooden tonneau (of 500 L), with 2 batonnages (with stirring settled noble lees back into wine) per day for the first month and subsequently 2 batonnages per week.

REFINING: in the bottle for 12 months in the cellar.

COLOUR: intense straw yellow with golden shades.

BOUQUET: Intense, mineral, with citrus fruit and vanilla notes.

TASTE: Full, round, persistent with good freshness and acidity and a long and intense aftertaste

ALCOHOL: From 13,5% -14,5% Vol. (Depending on the vintage).

TOTAL ACIDITY: 5 to 5,5 g/L approximately

SUGAR: <3 g/L

TO BE SERVED WITH: To be enjoyed throughout the meal. Ideal in combination with shellfish, pasta, poultry and fish courses.

