



Antico Monastero



Langhe Chardonnay DOC

TECHNICAL NOTES:

Grape Variety: Chardonnay 100%

Alcohol: 13%

Colour: Straw yellow

Total SO₂: 100 mg/l

Total Residual Sugar: 2 g/l

VINEYARDS:

Cultivation Area: Langhe Area

Vineyard Altitude: 200/300m above sea level

Training System: Guyot

Soil: Clayey-Calcareous soil

VINIFICATION:

Skin contact period: 24 hours at low temperature

Fermentation Period: 10 days in steel tanks at low temperature

Ageing: 4 months on its own yeast

Yeasts: Selected yeasts.

TASTING SUGGESTION BY VALTER BOSIO:

Tasting Impression: Smooth with fruit and flower notes.

Good acidity

Tasting temperature: 8° C

Meal Coupling: Ideal as aperitif or with fish



BOSIO FAMILY ESTATES

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BELCOLLE BOSIO LUCA BOSIO

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