

# ENZO BOGLIETTI LANGHE D.O.C. CHARDONNAY 2018

DENOMINAZIONE	LANGHE D.O.C. Chardonnay
GRAPE VARIETY	100% Chardonnay
VINES TRAINING METHOD	Guyot
ORIGIN	La Morra
SOIL	Limestone with some silt and sand.
WINEMAKING	Destemmed and crushed, with cold maceration prior to spontaneous fermentation.
MATURATION	6 months on fine lees in stainless steel tanks.
TASTING NOTES	Lemon straw with golden hues. The bouquet is intense and neat, with acacia flowers, white and yellow stone fruits notes above all. Finely textured and pleasantly mineral, the palate is complex and taut with exquisite combination of fruit aromas, acidity and phenolic tension.
YIELD/HA	6 to 6.5 Tonnes
BOTTLES MADE	9333 + 200 Magnum
SERVING TEMPERATURE	10°-12°
ABV	13,5%
AGEING POTENTIAL	Up to 5 years

