

ENZO BOGLIETTI LANGHE D.O.C. CHARDONNAY 2019

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 fermentation.
MATURATION	6 months on fine lees in stainless steel tanks.
TASTING NOTES	Lemon straw colour with golden hues. The nose, charming and intense, shows ethereal aromatics of white flowers, stone fruit and fresh citrus hints. The palate has a formidable vitality and a phenomenal acid vigour. Finely structured and mineral with a long crisp finish.
YIELD/HA	6 to 6.5 Tonnes
BOTTLES MADE	7400 + 500 Magnum
SERVING TEMPERATURE	10°-12°
ABV	13,5%
AGEING POTENTIAL	Up to 5 years

