

langhe bianco DOC

paolo scavino
piemonte

A few of the vineyards are among peach trees and make a simple, fresh and fragrant white wine suitable for long summer evenings. A surprising blend of Sauvignon Blanc, Viognier and Chardonnay. The Chardonnay and Viognier vines are from calcareous soil in an area called "Pontetto" located in the village of Castiglione Falletto. This vineyard is located at the bottom of the hill where there is good disparity of temperature between night and day which preserves the aromas and promotes good acidity. The Sauvignon is also from the Pontetto area but also from another vineyard of La Morra, where the climate and soil conditions allow for good maturation. Fermentation in steel tanks at low temperature. The Chardonnay goes through malolactic fermentation in oak barrels and the Sauvignon and Viognier are held in steel tanks. This white is Piedmontese at heart, but cosmopolitan in the soul.

grape varieties:

Sauvignon blanc 70%, Chardonnay 30%

exposure:

West and east

soil:

Calcareous

alcohol:

13.50%

acidity:

5.7 g/L

grape yield:

60 q/ha

tasting notes:

This is a soft luscious white wine that perfectly combines the aromatics of Sauvignon and the fruit of Chardonnay with persistent notes of minerality and ending with a refreshing clean finish thanks to the balanced acidity.



The Wine Advocate

2008 Langhe Bianco

88 points

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