



Langhe Sauvignon

Varietal: Sauvignon blanc 100%

Production: 3.000 bottles

Soil: 70% fine sand, 25% silt, 5% clay;

Exposure and altitude: East – 270/235 m above sea level

Harvest: manual, beginning September

Training system: vertical trellised

Pruning: Guyot

Planting density: 4700 plants/ha

Yield: 60/hl/ha

Vinification: short and soft maceration into the press, fermentation in stainless steel at low temperature to protect from oxygen.

Aging: 50% sur lees in stainless steel vats, 50% in french barriques for 6 months; then aged 10 months in stainless steel vats & 1 year in bottle.

Serving temperature: 10-12°



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