



# Langhe Sauvignon

**Varietal:** 100% Sauvignon blanc

**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:** part sur lees in stainless steel vats, and part in small barrels for at least 3 months; aged 10 months in stainless steel vats and 1 year in bottle

**Serving temperature:** 10-12°



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