



TENUTA
CAPPALLOTTO
CANTINA

LANGHE BIANCO D.O.C.

GRAPE VARIETY

Chardonnay 100%

PRODUCTION AREA AND CHARACTERISTICS

Grapes for this wine come from the Langhe hills, specifically around Alba. The composition of the terrain in the selected vineyard is rich in calcareous marl layered with sand.

YIELD PER HECTARE

50 hectolitres.

VINIFICATION

The grapes are harvested by hand and then directly very soft crushed. Fermentation takes place at low temperature without contact with the skins.

AGEING

A vintage wine, it is ready for bottling at the beginning of the year after the harvest.

SENSORY PROPERTIES

Straw yellow colour. The bouquet is rich in floral and yellow fruit scents. Its balanced acidity and good structure gives it a pleasing freshness in the mouth. The mineral note is typical of the terroir of provenance.

ACCOMPANIMENT

Excellent as an aperitif, it also goes well with white meat dishes and fish.

SERVING TEMPERATURE

12 C°.

ALCOHOLIC STRENGTH

13 % Vol.

