

Langhe Chardonnay D.O.C. *"L'Angelica"*



Designation: Langhe Chardonnay D.O.C. Vintage: yes Area of origin: various vineyards belonging to Podere Rocche dei Manzoni, all located in Monforte d'Alba (CN) In the company history, the first year of production dates back to: 1989 Type of agriculture: sustainable, aimed at reducing fungicides System type: Guyot 4000 plants per hectare Type of grapes: 100% Chardonnay Vinification: immediately after gently pressing the juice off the skins, the must is placed into small oak barrels, where the fermentation is completed in a controlled temperature environment Alcohol content: 13,5% Aging: the wine is aged in small oak barrels and after in cement. After bottling, further refining in bottle prior to market release. Expected storage lifetime: 15 years and over Bottle sizes: 0,75 L

The data shown is based on an average of several years and may vary according to individual vintage.