

Langhe Chardonnay D.O.C. “L'Angelica”®



Designation: Langhe Chardonnay D.O.C.

Vintage: yes

Area of origin: Langhe

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

Yield per Hectare: 50-60 q

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

Aging: the wine is aged for about 18 months in small oak barrels and then about 12 months in cement.

Expected storage lifetime: 15 years and over

Bottle sizes: 0,75 L / 1,5 L

Visual description: The wine appears bright, transparent, and crystal-clear-almost brilliant.

Olfactory notes: On the nose, the wine is clean, refined, and delicate. The initial impression is marked by a prominent fruity note, featuring a citrus fragrance dominated by citron peel, which lends a sense of freshness. This is followed by a pleasant hint of banana, enriching the overall fruit profile. On the floral side, elderflower essence and the refined note of star anise are clearly perceptible, adding to the wine's aromatic complexity. The oak is discreet and well-mannered - perfectly integrated, never overpowering the other elements. The aromatic profile is rounded off with a light note of white pepper and a subtle toastiness.

Tasting notes: On the palate, the wine confirms a tasting experience that is perfectly consistent with the nose: a linear and precise flavor-aroma correspondence. It envelops the palate with softness and a velvety sensation, almost like a caress, accompanying the sip with elegance and roundness. The alcohol is perfectly integrated, supporting the structure without ever becoming excessive, contributing to the overall balance. Freshness and sapidity emerge clearly, bringing vibrancy and depth, while a pleasant powdery texture and a subtle chalkiness appear on the finish. Soft and hard elements are perfectly balanced, giving the wine a sense of completeness and harmony. In the mouth, the wine reveals intensity, structure, and opulence, with a full and enveloping gustatory presence. The finish is long and deep, leaving a clear and lasting impression-testament to a wine of great personality.

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

Podere Rocche dei Manzoni

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