

# Langhe Bianco D.O.C. “Tataya”®



**Designation:** Langhe Bianco D.O.C.

**Vintage:** yes

**Area of origin:** Langhe

**In the company history, the first year of production dates back to:** 2013

**Type of agriculture:** sustainable, aimed at reducing fungicides

**System type:** Guyot 4000 plants per hectare

**Yield per Hectare:** 60 q

**Type of grapes:** blend of white grapes

**Vinification:** immediately after the pressing, the must is placed in cement where it undergoes fermentation and further aging before bottling

**Bottle sizes:** 0,75 L

**Visual description:** A wine of great pleasantness, showing a pale straw-yellow color of medium intensity. When swirled in the glass, it displays good consistency, indicating balance and proper structure.

**Olfactory notes:** On the nose, the absence of oak aging is clearly perceived.

The aromatic profile is dominated by white fruit and white flower notes, with hints of white peach and loquat.

A light and delicate floral nuance of elderflower is accompanied by a subtle vegetal note, recalling the presence of Sauvignon.

Chardonnay and Sauvignon are well integrated, giving rise to simple, extremely clean and precise aromas.

**Tasting notes:** On the palate, great acidity and freshness stand out, with generous salivation.

A pleasant savory note emerges, followed by an almost almond-like finish, accompanied by a slight vegetal sensation.

The flavor persistence is good: a simple yet well-balanced wine, with moderate length and great versatility.

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