

LANGHE CHARDONNAY SOGNANTE DOC

GRAPES

100% Chardonnay

PRODUCTION AREA

Grapes grown in the villages of Castiglione Falletto and Alba

SENSORY QUALITIES

Vibrant straw yellow colour. Very rich bouquet with scents of pineapple and clove. The palate reminds of toasted bread and ripe tropical fruit and finely integrated oak.

VINIFICATION AND REFINEMENT

Grapes are softly pressed and fermented in barriques. It remains in contact with yeasts in barriques for 7 months with continuous “batonnages”

MINIMUM ALCOHOL CONTENT

13% vol.

SERVING TEMPERATURE

12-14°C

BEST WITH

Excellent with appetizers, vegetarian or seafood dishes, cream sauces and filled pasta. Good also with white meat entrees.

Produced in Italy

Contains sulphites



SALVANO VINI