



Langhe DOC Chardonnay

A great white wine in a land of great red wines that can give great results. This elegant, straw-yellowed wine, reveals nobility of characters in its fruity, intense, long and lingering fragrance with a hint of yeast. Being a fine, well-structured and fresh wine, it's perfect for an aperitif, or with Surf and Turf and appetizers.



TECHNICAL DATA

Solar Exposure: East, South, West.

Composition of the soil: grounds mainly clayey.

Planting Density: about 4800 per ha.

Breeding system: Gouyot.

Grape Harvesting: grapes are ready around middle of September.

Vinification: the grapes are fermented in white, that is pressed directly, with soft pressing; the wort is immediately filtered and left to ferment in steel tanks and left until spring. It is then bottled and left to age for a short period.

ORGANOLEPTIC DATA

Classification: Langhe DOC Chardonnay

Grape: Chardonnay

Colour: straw yellow, with golden reflex.

Perfume: soft and characteristic aroma, quite fruity.

Taste: dry taste, fresh and delicious.

Coupling: fresh aperitif, it's good with hors-d'oeuvre and fresh pasta, best with fish.

ANALYTIC DATA

Alcohol Content: 13% vol

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