



MARCO CAPRA

AZIENDA AGRICOLA



LANGHE DOC CHARDONNAY

Made with Chardonnay.

Altitude: 350m above sea level.

Soil composition: lime and sand.

Plant density: 5000 vines / hectare.

Vine training system: traditional Guyot.

Yield per hectare: 7 tons.

Harvest : manual, into small crates towards mid September.

Vinification: The grapes are subjected to a short period of maceration on skins. After soft pressing, the must ferments in steel tanks at a temperature of 17-18°C. The wine spends a long period of time on the fine lees, with frequent "batonnage".

Description of the wine

Colour: tempting straw yellow with attractive greenish hues.

Bouquet: fruity notes of apple and citrus fruit can be perceived in the nose.

Flavour: Nice acidity, fresh, with an interesting aromatic character in the mouth.

Ideal drinking time: its fresh characteristics mean that it is released for sale shortly after bottling, but expresses its best qualities for up to a few years.

Serving suggestions: with white meat and fish dishes.

Serving temperature: chilled to about 11-12°C.

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