



## *Langhe Bianco* DOC *"Grillobianco"*

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### GRAPE VARIETIES

*Chardonnay 97%, Sauvignon blanc 3%*

### WINEMAKING

*CRYO PRESS SYSTEM: the recently harvested grapes are not destemmed and all bunches go immediately into the soft press machine; every 2-3 cases of grapes a small quantity of dry ice goes into the press to lower the temperature, in order to avoid any kind of micro-fermentation that could take away the original and typical smell and taste of the grape variety. Then 1,5 hours of super soft press at 0,50 bar plus 1,5 hours of soft press at 1,5 bar, in order to take only the best juice and to avoid crashing the seeds inside the grapes with the consequent bitter taste of tannins. Then the juice remains in a TC controlled tank without fermenting for 4-5 days to catch-fix all the bouquet, followed by classic white winemaking process.*

### AGEING

*To be drunk quite young, 2-4 years.*

### ANALYTIC DATA

*Alcohol content: 13,5 % vol.*

### AWARDS 2016



### AWARDS 2017



## ORGANOLEPTIC CHARACTERISTICS

*Floral aromas of hawthorn with delicate aromatic notes; very full in the mouth with great persistence.*

## GASTRONOMY

*It's excellent with aperitif, white meats, soups, fish, shellfish, and parmesan.*

*Serving temperature 8-12°C*

## AVAILABLE FORMATS

*75 cl*



CAMPAGNA FINANZIATA AI SENSI DEL REG. UE N. 1308/2013  
CAMPAIGN FINANCED ACCORDING TO EU REGULATION N. 1308/2013