

DIEGO MORRA



LANGHE DOC CHARDONNAY 2025



Denomination: Langhe DOC Chardonnay

Grape variety: Chardonnay

Vineyard location: municipality of Verduno

Yield per hectare: 100 q. / hectare

Harvest period: first ten days of September

Vinification: after manual harvesting, a soft pressing on the whole bunches releases the free-run must which, after racking, begins a slow and constant off-white fermentation conducted at low temperatures (max. 20°C) to best preserve the varietal expression of an international vine interpreted in the Langa hills. Part of the mass is vinified (alcoholic and malolactic fermentation) in wood, acacia tonneaux. The remaining part does not carry out malolactic fermentation and the entire process is conducted in stainless steel containers. Subsequently the two masses are combined and refined in stainless steel containers, before proceeding with bottling

Alcohol content: 14%

Organoleptic characteristics: varietal wine with a bright yellow colour, delicately scented with notes of apples, citrus fruits, peach and white flowers. The right acidity enhances the high freshness of the product.

Pairings: the classic white vinification of an international vine grown in the Langa makes this wine an excellent companion to fish dishes, white meats, or vegetable-based appetizers. Suitable for risottos with a delicate flavour. For an optimal interpretation it should be served cool (8-10°C)