

LANGHE DOC CHARDONNAY

Stissa d'le Favole

The Langhe DOC Chardonnay Stissa d'le Favole is a young white wine made up of Chardonnay grapes. Fresh and rich in perfume with hints which remind of the ageing in oak barrels.

VINEYARD

Grape varietal: Chardonnay;

Altitude: 200 m above the sea level;

Exposure: west;

Geological origin¹: Lequiu formation - alternation of sandstones (more and less cemented), sands and compact marls;

Soil²: fine and calcareous Typic Haplustept, coming from the hillsides;

Planting year: 1972;

Planting density: 4,000 vine stocks/ha;

Growing method: trellis;

Pruning method: Guyot;

Grape yield: 8,000 Kg/ha;

Wine yield: 5,600 L/ha.

VINIFICATION

The Chardonnay grapes have to be harvested between the end of August and the beginning of September.

Once in the winery, grapes are destemmed, crushed and chilled (temperature of 10-13 °C).

Then, they are put in the pneumatic press to divide the skins from the must (soft crush). The must is then left to rest about two days in stainless steel thermo-conditioned tanks (13 °C) to separate the turbidity.

The clear must goes through the alcoholic fermentation at a temperature of 15-18°C, which lasts about ten days.

Once it finishes, about 25% of the Chardonnay is put in new *barriques* (225L) where it completes the malo-lactic fermentation and where it is periodically stirred (*batonnage*) to facilitate the constant contact between the wine and its lees. The remaining 75% is constantly in contact with its lees as well, but in stainless steel tanks. Eventually, before the summer they are blended together. The Langhe DOC Chardonnay Stissa d'le Favole is then bottled and ready to be marketed.

ORGANOLEPTIC PROFILE

Colour: intense straw yellow with green reflexes;

Bouquet: intense, with hints of tropical fruit (especially banana and pineapple) along with vanilla and toasting aromas due to the ageing in oak barrels;

Taste: fresh, outstandingly soft and persistent.

FOOD PAIRINGS

Perfect to be enjoyed during aperitifs, starters and to be paired with fish.

Serving temperature: 14 °C



¹ A.V.V. Carta geologica d'Italia 1:100.000;

² IPLA, 2007. Carta dei Suoli del Piemonte 1:250.000