LANGHE DOC CHARDONNAY

Sigiuja

The Langhe DOC Chardonnay Sigiuja is a young white wine made up of Chardonnay grapes along with a small part of Sauvignon grapes. Fresh in taste and rich in floral and fruity perfumes.

VINEYARD

Grape varietal: Chardonnay and Sauvignon blanc;
Altitude: 300 m above the sea level;
Exposure: west;
Geological origin[1]**:** Lequio formation - alternation of sandstones (more and less cemented), sands and compact marls;
Soil[2]**:** fine and calcareous Typic Ustorthent, coming from the hillsides;
Planting year: 2007;
Planting density: 4,200 vine stocks/ha;
Growing method: trellis;
Pruning method: spur pruning;
Grape yield: 9,000 Kg/ha;
Wine yield: 6,300 L/ha.

VINIFICATION

The Chardonnay and Sauvignon grapes are harvested and vinificated separately.
They 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, the wine is poured and then left in contact with its lees.
Eventually, usually before the Spring following the harvest, the wines are blended together. The Langhe DOC Chardonnay Sigiuja is then bottled and ready to be marketed.

ORGANOLEPTIC PROFILE

Colour: light straw yellow with green reflexes;
Bouquet: wide, with hints of flowers and tropical fruit;
Taste: fresh, delicate and pleasantly persistent.

FOOD PAIRINGS

Perfect to be enjoyed during aperitifs and starters.
Serving temperature: 14 °C

[1] A.VV.Carta geologica d'Italia 1:100.000;
[2] IPLA, 2007. Carta dei Suoli del Piemonte 1:250.000