



LANGHE DOC

Sigiuja

Vintage white wine, produced with Chardonnay, Arneis, and Sauvignon grapes. Fresh and rich in floral and fruity aromas.

VINEYARD

Grape varietal: Chardonnay, Sauvignon, Arneis;

Altitude: 300 m above the sea level;

Exposure: West;

Geological origin¹: Lequio Formation – alternation of more or less cemented sandstones, sands, and compact marls;

Soil: Typic Ustorthent, fine and calcareous, of the hilly slopes;

Planting year: 2007;

Planting density: 4,200 vine stocks/ha;

Growing method: Espalier (vertical trellis);

Pruning method: Spur-pruned cordon;

Grape yield: 9,000 Kg/ha;

VINIFICATION

The grapes are harvested between late August and early September.

Upon arrival at the winery, the grapes are destemmed, crushed, cooled to a temperature of 10–13°C, and sent to the pneumatic press for soft pressing to separate the skins from the must. The must is then left for a couple of days in temperature-controlled stainless steel tanks at 13°C to allow the settling and separation of the sediment.

Alcoholic fermentation takes place on the clear must, carried out at a temperature of 13–18°C and lasting about ten days.

Subsequently, the wine is racked and then left on the fine lees (sur lies).

Finally, usually towards the spring following the harvest, the blend is decided. After a few rackings, Langhe DOC Sigiuja is bottled and released to the market.

ORGANOLEPTIC PROFILE

Color: Pale straw yellow with greenish highlights;

Odor: Broad, with floral notes and tropical fruits;

Taste: Fresh, delicate, and with good persistence.

FOOD PAIRINGS

Aperitifs and appetizers.

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