

Essenziali

LANGHE CHARDONNAY DOC STRANGÈ

A stranger in Langa.

“Strangè”. A word coined for the occasion, somewhere between the French “étranger” (foreigner) and the English “strange”.

A white wine with the substance of a red: structure and balance. Pleasant when young but capable of ageing gracefully. And what's more... the best things come to those who wait. Ageing enhances its complexity and harmony. It is no surprise that the Chardonnay finds soils in the Langhe that are very similar in origin and composition to their illustrious counterparts in north-eastern France.

Drink it with...



FIRST COURSES



FISH

You can also try it with...



SUSHI



POKE



CHARCUTERIE
AND CHEESE BOARD



LANGHE CHARDONNAY DOC STRANGÈ

VINEYARDS

In Alba, Madonna di Como

VARIETAL COMPOSITION

100% Chardonnay

HARVEST PERIOD

First decade of September

VINIFICATION AND AGEING

Soft pressing of the grapes. Two-thirds of the wine ferments in barriques ranging in age from new to three years old, while the remaining third ferments in stainless steel tanks.

When fermentation is complete, the wine stays in the same container for around 9 months, remaining in contact with the fine lees and undergoing regular "batonnage" (a vigorous stirring of the wine and its lees). The two batches are then blended. This is followed by an additional three months or so in stainless steel to allow the two wines to blend perfectly before bottling. Once in the bottle, the wine ages for a few more months before being released for sale.

COLOUR

Crystal-clear, yellow with golden highlights

NOSE

Elegant, with intense scents of ripe yellow fruit and tropical fruits mingled with buttery notes

TASTE

full-bodied and enveloping, with a good balance between structure and finesse. Excellent freshness and savouriness (which stimulates the salivary glands and makes the wine very persistent), with subtle hints of spice.

SERVING TEMPERATURE

9-10°

BOTTLE SIZES

0.75 litres

