

LANGHE

Denominazione di Origine Controllata e Garantita

BIANCO



VINE VARIETY:	Rhenish riesling 100%
VINEYARDS:	The vineyards has been planted on the hill “cenciurio” in 1994.
SOIL:	On the surface the soil is characterized by an high percentage of sand, two meters deeper the sands give the place up to a stratum of yellow marnes ,rich in microelements. Exposure: sud-east. Vineyard altitude: 220 meters above see level. Density of implant: 5000 plants per hectare. Production: 1,2 kg grapes per plant. Production/ hectare: 5500 kg approx of grapes.
GRAPE HARVEST:	Last week of august- first week of september.
VINIFICATION PROCESS:	After a careful bunches selection by hand. The chests of grapes are kept in a cold store for 15 days at a temperature of 0° c. By a soft pressing, must is obtained. After a static clarification at a low temperature, starts the fermentation phase in big oak barrels. During 16 months refining, wine stays in contct with the finer lees.
BOTTLING:	May - June.
ALCOHOLIC CONTENT:	12,5 - 13 % vol.
BOTTLES PER YEAR:	2000.