



## LANGHE DOC CHARDONNAY LUNA D'AGOSTO



This fresh and fruity wine is made with those prematurely harvested grapes during the first weeks of September which remind us about the summer. It comes naturally with a mineral vein that derives from those particular lands on which vineyards are planted.

**VARIETAL:** 100% Chardonnay

**COUNTRY:** Italy

**YEAR OF VINEYARD PLANTING:** 1960

**TYPE OF SOIL:** Calcareous marls mixed with high sand percentages

**EXPOSURE:** Southwest, Northwest

**CHARACTERISTICS:** Color straw yellow with greenish highlights; fragrance delicately floral and fruity, with notes that remind of citrus and exotic fruits; flavour dry, cool, long, with a slightly mineral aftertaste.

**PAIRING:** It makes an excellent aperitif if served fresh. It goes well with meat and vegetable hors-d'oeuvres, grilled and baked fish, fresh cheeses.

**SERVING:** 10-12°C

**STORING:** it should be drunk young, during the first months of the new year following the harvest. If well-preserved, it will remain pleasant and stimulating up to 2 years after bottling.

**Ca' del Baio**

Via Ferrere Sottano, 33 - 12050 - Treiso (CN) - Italy

Tel: +39.0173.638219

caedelbaio@caedelbaio.com

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