

LANGHE CHARDONNAY DOC 'ELIORO'

2020 | White Wine



Case Size: 6

Intense yellow-gold; on the nose: citrus, grapefruit, banana, toasted hazelnut, honey and slight note of oak. In the mouth, fat, powerful and fresh with a long, persistent finish.

Vinification:

Langhe Chardonnay Elorio, after destemming and pressing, follows static or flotation clarification. Slicing and fermentation at temperatures of 15/16 ° C for about a week in a stainless steel tank. Pouring in wood where fermentation ends after about 1 month. For aging, it remains in wood after alcoholic fermentation to carry out malolactic fermentation.



Italy, Piedmont

Cordero di Montezemolo

Grape Varieties: Chardonnay

Classification: White Wine | **ABV:** 13.5%