

# CHARDONNAY

BEL AMI 2019

**Denomination:** Langhe Doc Chardonnay

**Variety:** Chardonnay 100%.

**Vineyard:** located in the municipality of Castiglione Falletto; partly west and partly north-west facing; clayey soil; depth on marl 2 meters. cultivation system simple Guyot; rootstock SO4; density vines 4400/ha; average age vines 15 years old.

**Vinification:** white vinification, soft pressing; the must obtained is then fermented in stainless steel tanks at temperature controlled. At the end of fermentation, the wine is racked and malolactic fermentation begins. The wine is bottled before the summer following the harvest. Matures for a few months in tonneaux.

**Description:** straw yellow color; intense aroma with fruity scents reminiscent of apricot and yellow peach. Taste harmonic, persistent, fresh, with a great balance between acidity and body. Mineral notes well present. Ideal wine for ageing.

**Technical characteristic:**

Alcohol: 13.5%

Sugar: 0.6 g/l

Total acidity: 4.87 g/l

Sugar free dry extract: 20 g/l

**Quality of the vintage:** very good

