

Gagliasso Chardonnay

Azienda Agricola Gagliasso

Italy - Piemonte - Langhe DOC

An elegant and complex wine from the village of La Morra in the Piedmont region, crafted by the Gagliasso family. Intense aromas of yellow fruits, butter and vanilla notes. Full-bodied, concentrated, rich texture and a good length.

| Specifications | |
|----------------|---|
| Appellation | Langhe DOC |
| Varietals | 100% Chardonnay |
| Soil type | Clay and Limestone |
| Vinification | Pruning technique is single Guyot with 8 to 10 buds per shoot. Green harvesting lowers the yield by around 30%. Upon harvest, the grapes are briefly kept in a cold storage and then gently crushed into stainless steel temperature control tanks and soaked for 24-36 hours; After racking and cold decantation the must is put in French oak barrels, up to 15% new wood, for fermentation. Aged on lees (with stirring) for 6-8 months. After 9-10 months the wine is blended in stainless steel vats, bottled and aged for 6 months. |

