

AZIENDA AGRICOLA
GALLO
-MONTABONE-
Cascina Cabonardo

“Larbì”

PIEMONTE DOC CHARDONNAY

The "Larbì" wine was born in 2021 from the desire of the Gallo family to try to handle the vinification of a Chardonnay aged in wood. The grapes come from a young vineyard, with a predominantly sandy soil, and they are of high quality, with strong aromas, which every year give us structured wines, suitable for aging.

Usually harvested in the first weeks of September, the grapes are pressed and left to ferment at controlled temperature in a steel tank.

In mid-October the wine is moved to the barriques, where it will rest until April. When it is bottled. During the aging in wood, batonnage operation are frequent, in order to keep the noble lees in suspension, which improve the aromatic profile of the product, as well as giving greater consistency and longevity.

The research for the best kind of wood for the aging was truly important: in fact, the selected barriques are specific for the whites: some are steam-bent and delicately toasted, others have oak wood from forests with mineral-rich soils, to give a pinch of sapidity. The skilful union of the various barrels gives life to a wine with a full, fresh taste, long in the mouth, with aromas of fruit and flowers at the nose and a delicate hint of barrique that envelops those who drink it in a whirlwind of nice sensations.

Excellent with tasty fish dishes, BBQ roasted white meats, salty cheeses such as Pecorino and aged Parmesan.



Vintage 2022

Grapes: Chardonnay 100%

Origin: Montabone, AT, Piemonte

Kind of Soil: sandy

Average altitude: 350 m asl

Alcohol 14% by VOL

Color: Intense Strw Yellow

Service Temperature: 12-16°C

Peak Drinking: 2023-2028