

Poderi Roccanera

Viticoltori dal 1919

Langhe Chardonnay



The Yellow:

Yellow means great personality. Typical aromatic flavours of the Chardonnay are those citrus, like lemons and grapefruit but also banana and apple. All the yellow-coloured fruits.

Why do we like it:

This wine has always been a part of our hills. The refinement in barrels gives it complexity and structure in the mouth and at the same time it remains fruity to the nose. We love its balance between the fruitiness and the vanilla at the perfume, and between the acidity and the softness in the mouth.

Technical specification:

- **Grapevine:** Chardonnay 100%.
- **Grape harvest:** manual.
- **Vinification:** the grapes are picked between the 1st and the 2nd week of September. Grapes are destemmed and directly pressed very softly. The obtained must is fermented directly in French oak barrels, medium and light toasted. The barrel ageing last one full year, than is put again for some months in stainless steels vats. After this process the Langhe Chardonnay stays "sur lies" until one month before bottling.
- **Colour:** straw-yellow with greenish reflections
- **Perfume:** complex and intense, there are citrus flavours of cedar and lemon, all unite with vanilla aroma and caramel.
- **Taste:** begin is fresh and harmonic, in the mouth it is full and, after swallowing it, it reveals itself sapid and well balanced.

Service and food pairings:

We recommend to drink it fresh, at a temperature of 10°C. This Langhe Chardonnay goes well with fish thanks to his natural tastiness. It is also indicated for aperitifs served with cured meat and fresh cheese. We suggest to drink it with fish carpaccio.



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Loc. S.Pietro Str. Provinciale, 20/A - Cossano Belbo 12054 (CN), Italia - P.IVA: 02923400044
Tel. +39 3202949009 - Fax: +39 014188305 - info@poderiroccanera.it - www.poderiroccanera.it