

LANGHE d.o.c. CHARDONNAY

Cadet®

Chardonnay 100%.

Soil is a mix of limestone and blue marl. The average age of the vines is about 40 years.

Production:

50 hl/hectare

Vinification:

fermentation in wood

Maturation:

about 3-6 months in barrique

Color:

straw yellow

Nose:

highly complex, sweet and spicy, noticeable acacia honey, fruity melon scents and golden apple and pineapple with a green ending of broom and a light hint of mineral

Flavour:

savoury and harmonic, spicy with sweet tobacco.
Persistent aftertaste


BRUNO ROCCA
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