

# LANGHE

Denominazione di Origine Controllata

## BIANCO

**Type of wine:** white, good structure, good for meat and white fish.

**Vineyard location:** Town of Castellinaldo, location Rondolina.

**Soil and exposure:** medium texture, with sandy facing South, South-West.

**Grape variety:** Chardonnay and Pinot Blanc.

**Vinification:** selection of the grapes in the vineyard, crushing soft and thermo control of fermentation.

**Alcohol content:** 12% - Acidity 5.5 grams per litre.

**Aging:** in the bottle: 3 months.

**Type of bottle:** high-shoulder (75cl). Packaging: 12-bottle cases.

**Packaging:** 6-bottle cases.

**Release:** early February.

**Colour:** Pale straw yellow with green highlights.

**Smell:** erupted, intense with good memories of Golden apple and acacia flowers.

**Taste:** fresh, alive with hints of citrus and a pleasant good persistence.

**Evolution:** express the best in the first two years life.

**Serving temperature:** 10 - 11°C

*Teo Costa*<sup>®</sup>

Azienda Agricola Selezione

**Castellinaldo d'Alba (Cn)**

Roero - Piemonte - Italia

12050 - Via San Salvario, 1

Tel. +39 0173 213066 - Fax +39 0173 214004

[www.teocosta.it](http://www.teocosta.it) - [teocosta@teocosta.it](mailto:teocosta@teocosta.it)



*Ligabue*<sup>®</sup>