

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[®]

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 - teocosta@teocosta.it



Ligabue[®]