

# Langhe DOC Chardonnay Sermine

Chardonnay grapes grown on mature vines produce a wine packed with structure that acquires considerable complexity over the years. International by nature, Piedmontese at heart.

Denomination: Langhe DOC Chardonnay

Grape-variety: 100% Chardonnay

Planting of vineyards: 1989

Type of soil: calcareous marl intermingled with high percentage of sand

Position: facing south-west, north-east

Harvest: towards mid-September

## TASTING PROPERTIES

colour bright straw yellow; nose intense and complex, ranging from flowery to fruity, with hints of nuts; taste dry, full-bodied and well-balanced, with long flavour.

## PAIRINGS

an ideal match for white meat and vegetable starters, grilled and oven-baked fish, fresh cheeses.

Serving temperature: 12°C





STORING

ready to drink in the summer following the vintage. Well cellared, with the bottle lying down in the dark at a constant temperature, its appealing qualities will continue to develop for several years.

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