



Langhe Doc Chardonnay “G.D.”



GRAPE VARIETAL
Chardonnay 100%



VINIFICATION
Fermentation at controlled temperature of 16°/18°C for 20 days



SUGGESTED SERVING TEMPERATURE
10°/12°C



TASTING NOTES

Colour
Rich straw yellow with golden tones

Bouquet
Elegant nose with intense notes of white peach, citrus fruit and broom, beautifully blended with toasted fragrances and peanut butter

Taste
Soft, enveloping, extremely fresh and rich with long final and light spicy hints