

LANGHE DOC CHARDONNAY

Serralunga d'Alba
MASSOLINO

Chardonnay is undoubtedly one of the most popular international varieties in the world and this is Massolino's interpretation of this noble grape.

We also devote meticulous attention to our Langhe DOC Chardonnay, from tending the vines to scrupulous vinification. This wine represented a challenge for us. Yet in the Langa region, traditionally the home of full-bodied reds, Chardonnay has succeeded in finding a second home. Rich, exciting and suitable for long ageing.

Soil composition: mixed consistency tending towards limestone.

First year of production: 1992.

Vinification and ageing: partially vinified and aged in barriques, casks and cement; the wine remains on fermenting yeasts for about 12 months before being bottled to complete the maturing process. It is released for sale after at least 6 months in bottle.

Notes: thanks to meticulous care in the vineyard and very particular vinification, supervised almost obsessively, even in these lands which traditionally produce red wines, it is possible to obtain a rich and potent white, capable of ageing for many years and giving authentic emotions, which almost surprise even the most demanding palates.

Tasting characteristics

Appearance: more or less bright straw yellow depending on the vintage.

Bouquet: the most fanciful scents of ripe fruit and an excellent mineral quality emerge, together with optimal freshness.

Flavour: warm and expansive, it envelops the palate with gentleness and character, ending with a lingering aftertaste; undoubtedly blessed with the structure provided by the Langa soils. It is best to serve it at temperatures between 12-15°C. This wine belongs to the ranks of structured whites, capable of evolving and improving as time goes by. It is very good with saltwater and some freshwater fish dishes, such as trout. The combination with white and red meats is exceptional when they are cooked slowly with delicate spices.

