Langhe Bianco Sauvignon
*hay, green herbs, lemon zest and a hint of wet stone...*

**Denomination:** Langhe Bianco DOC
**Vintage:** 2010
**Grape variety:** 100% Sauvignon Blanc
**Alcohol content:** 13.5% by vol.
**Awards:**
**Average production:** 3,000 bottles per year
**Average yield per ha:** 2,500 bottles
**First vintage:** 1999

**Vineyard:**
**Name/location:** Mango
**Soil type:** sandy
**Average vine age:** 32 years
**Average altitude:** 500 m a.s.l.
**Vineyard size:** 2 hectares (4.4 acres)
**Special characteristics:** southern exposure, high altitude
**Farming:** sustainable, no use of pesticides or herbicides

**Winemaking process:**
**Time of harvest:** beginning of September
**Cellar:** LA SPINETTA, Castagnole Lanze
**Fermentation:** alcoholic and malolactic fermentation in used 2000 Liter French oak casks
**Aging:** 12 months in 2000 Liter French oak casks
**Bottling:** transfer to steel vats for 24 months before bottling
**Release:** 3.5 years after harvest

**Wine description:**
**Color:** vibrant straw yellow, with greenish reflections
**Bouquet:** hay, green herbs, lemon zest and a hint of wet stone
**Taste:** medium bodied, but full-on tangy citrus, grapefruit marmalade and tarragon with a defined mineral spine, long, crisp and complete
**Evolution:** 20 years
**Available bottle sizes:** 750 ml and magnum
**Pairings:** poultry, fish, spiced dishes and any type of appetizers and cheeses
**Training system:** Cordone Spernato
**Total acidity:** 6.5%
**Sugar content:** 0
**pH level:** 3.3
**Recommended serving temp:** 10-13 Celsius
**Recommended glass:** small Bordeaux