

Langhe Bianco Sauvignon

green pear, mint and sage...

Denomination: Langhe Bianco DOC
 Vintage: 2014
 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: 36 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: green pear, mint and sage
 Taste: nuance to the varietal flavors in a crisp Sauvignon to drink over the next few years, while all flavors remain vibrant

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 Sperenato
 Total acidity: 6.5%
 Sugar content: 0
 pH level: 3.3
 Recommended serving temp: 10-13 Celsius
 Recommended glass: small Bordeaux

