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: 3,000 bottles per year
Average production: 2,500 bottles
Average yield per ha: 1999
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 sustainable, no use of pesticides or herbicides
Farming:

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