

Langhe Bianco Sauvignon

yellow plum, sage and sea salt...

Denomination: Langhe Bianco DOC
 Vintage: 2015
 Grape variety: 100% Sauvignon Blanc
 Alcohol content: 13.5% by vol.
 Awards: 90 pts Parker
 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: 37 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: yellow plum, sage and sea salt
 Taste: fresh, intensely flavored and rather stylish, with the strongly herbal sage quality carrying through in the mouth, fairly large-scaled and savory, with a flinty note to go with the acidity, finishes with good grip

Evolution:

Available bottle sizes: 20 years
 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

