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, sustainable, no use of pesticides or herbicides
Farming:

Winemaking process:
Time of harvest: beginning of September
Cellar:
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 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
Taste: 20 years
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