

CHARDONNAY

D.O.C.

Azienda Agricola
LA GANGHIJA
di Enzo Rapalino



TECH

Grapes: 100 % Chardonnay.

Vineyard: Located in Treiso in the est exposure at 380 metres above sea level.

Soil: Sandy soil with some clay and limestone.

Harvest: We usually pick up the grapes between 1th and 10th of September, according to the climatic conditions of each year.

Fermentation: After 20 hours of cryomaceration, in stainless steel tanks for three weeks at a controlled temperature of 12 -14 °C.

Ageing: Entirely in stainless steel tanks to preserve the wine's typical freshness.

Characteristics: Straw yellow in colour with green highlights. Persistent bouquet with the aroma of herbs and citrus fruits. Harmonious and remarkably fresh and long on the palate. The best drinking temperature is between 10 and 15°C.

Average age of the vines: 37 years.



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