



— V I B E R T I —

*Barolo - Italia*

## RINATO

Langhe Chardonnay

### Specifications

**Type:** white wine

**Grape varieties:** Chardonnay 100%

**Denomination:** Langhe DOC

**Production area:** Vergne, District of Barolo. Vineyards facing alps & Monviso rocky mountain

**Harvesting period:** second decade of September

### Medium Analytical Values

**Alcohol:** 13,5 % vol

**Total acidity:** 4,5 g/l

**Dry extract:** 18.7 mg/l

**First year of wine production:** 2018

### Organoleptic characteristics

**Color:** straw yellow

**Perfumes:** fruity, pear williams, bread crust, banana, butter, honey

**Matches:** first and second courses based on fish, cheeses

**Service temperature:** 8 ° C

**Ability to evolve:** 12-15 years

### Winemaking

Thinning in the vineyard and selection during grape harvesting.

Hand harvest in 20 Kg cases. After soft pressing with the use of an air press

(40% without stalk and 60% with stalk). Then the grape must is moved in the

stainless steel vats, for the decantation of the lees. After the wine is helped to

start the fermentation with native yeast. The must is again moved -60% in

600litres tonneaux made by french oak , where half is new oak and half is 1 year

used barrels, for a spontaneous fermentation -40% in stainless steel at 9-10°

Temperature controlled fermentation.

### Refining

The malolactic fermentation and the ageing takes place on the fine lees for 10-12 months according to the vintage with no sulphites added. A batonage action can take place over the ageing process.

The wine is then blended and separate from lees and later bottled without filtration.

