



— V I B E R T I —

Barolo - Italia



RINATO

Langhe DOC Chardonnay
2024

Specifications

Type: White wine

Grape variety: 100% Chardonnay

Denomination: Langhe DOC Chardonnay

Production area: Barolo, Vergne

Harvest start date: September 10

Analytical values

Alcohol content: 12.5% vol

Total acidity: 5.2 g/l

First vintage produced: 2018

Climate trend

A hot, dry vintage with scarce rain challenged vines, resulting in small but healthy berries with high sugar. Harvest began on August 25, a vintage without the usual sequence between varieties.

Organoleptic characteristics

Color: Deep straw yellow

Nose: Ripe fruit (Williams pear), bread crust, acacia honey

Serving temperature: 12°C

Aging potential: 12–15 years

Vinification

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% destemmed grapes and 60% whole cluster). 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 ovalwood barrel (2500 liters) made by oak & acacia, where half is new oak and half is 1 year used barrels, for a spontaneous fermentation.

-40% in stainless steel at 9-10° C Temperature controlled fermentation.

Aging

The Malolactic fermentation and the aging takes place on its own fine lees in 2 oval barrels, respectively of oak and French acacia.

The aging on lees can vary from 10 up to a maximum of 12 months, during which the wine undergoes a practice of mixing and consequent clouding (bâtonnage).

The frequency and duration may vary depending on the vintage. The wines are blended just before bottling and separated from the fine lees. The bottling doesn't include any filtration and the wine is not added with sulfur dioxide.