

LANGHE DOC BIANCO 2021

PODERE
RUGGERI
CORSINI

TYPE: DRY WHITE WINE

AREA: LANGHE - MONFORTE D'ALBA (CN)

VARIETY: ARNEIS , SAUVIGNON BLANC, CHARDONNAY

Wine obtained from our estate grapes.

Alcohol: 14.38 % by vol.

Total acidity: 5.42 grams per liter

Net dry extract: 18.3 grams per liter

Total sulphurs dioxide: 53.0 mg/L

CHARACTERISTICS OF THE VINEYARD

SITE: Monforte d'Alba

SURFACE: 1.3 hectares

ALTITUDE: about 420 meter

EXPOSURE: East

SOIL: Elveziano - clayey calcareous

CANOPY SYSTEM: Guyot VSP

DENSITY: 5000 plants/hectare

AGE OF THE VINEYARD: 24 years

HAND PICKED

2021 PRODUCTION:

9.426 bottles 0.75 L

ENOLOGY

Vinification starts after a manual harvest in crates, with immediate pressing.

After cold clarification, temperature-controlled fermentation takes place at roughly 13/14 degrees followed by decanting. After four months of standing in stainless-steel vats, the wine is then bottled in February 2021.

TASTING NOTE

Intense, pervasive perfume with notes of tropical fruit and scents of herbs.

The flavor is pleasantly minerality, fresh and balanced with an aftertaste that reflects the olfactory sensations.

FOOD PAIRINGS

Langhe DOC Bianco is a wine of impressive structure, that can be aged for up to two years. It is best served at a temperature between eight and ten degrees. It can be drunk as an aperitif, but is at its best paired with starters, first courses and fish-based dishes.