

LANGHE DOC BIANCO 2023

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: 13.28 % by vol.
Total acidity: 5.71 grams per liter
Net dry extract: 18.7 grams per liter
Total sulphurs dioxide: 55.0 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: 26 years
HAND PICKED

2023 PRODUCTION:
16.960 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 2024.

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.