

Nudo®

Langhe D.o.c. Chardonnay

Area of production:

Castiglione Tinella - Langhe (Piedmont).

Vine training system:

Low training Guyot system with 8 buds on the fruit head.

Grape variety:

Chardonnay.

Vinification:

Soft pressing of grapes before destemming, enzymatic clarification with flotation. Fermentation in new French oak tonneaux, made with untoasted and steam bent staves.

Ageing:

For 8-12 months in French oak tonneaux.

Colour:

Intense yellow with golden reflections.

Nose:

Hints of ripe banana pulp, medlar peel and acacia flowers.

Palate:

Rich and persistent in the mouth with an alcohol content able to highlight a thick tannic texture as a corollary of a vegetal and mineral acidity.

Bottle:

Traditional burgundy bottle TS.

Closure:

Cork single piece.

Sizes available:

Bottle 0,75 L.

Magnum bottle 1,50 L.

Abv:

From 13,50 to 14,50 % depending on the vintage.

