



Figli Luigi Oddero

LANGHE BIANCO doc



GRAPE VARIETY: 75% Chardonnay, 25% Viognier

VINEYARD SITE: town of La Morra, Santa Maria at Plaustra.
Exposure to the south-west.

SOIL TYPE: marly soils with traces of clay and sand. Rich in humus and mineral salts.

GRAPE YIELD PER HECTARE: 70 ql. per hectare and maximum grape yield is 60%.

MINIMUM ALCOHOLIC CONTENT: 12,5% vol.

VINE TRAINING TECHNIQUE: vertical-trellised vine rows 2 meters apart. Guyot pruning. Controlled grassing, without using herbicides and desiccants.

HARVEST PERIOD: first two weeks in September.

WINEMAKING: grapes are hand-picked and carefully sorted prior to destemming and short, cold maceration. Soft pressing in a special press. The must is settled to remove the dregs and placed in a stainless steel and thermal-conditioned vat at 15° - 17° C for the alcoholic fermentation.

AGEING: the wine is allowed to rest on fine lees for at least one month. It is aged at low temperature for at least 6 to 7 months in stainless steel vats and/or in small 500 to 700-litre barrels. Bottling takes place in late spring.

ORGANOLEPTIC PROPERTIES: bright straw-yellow colored, more or less intense. Delicate aromas of tropical fruit, citrus fruit, aromatic herbs and wild flowers. Full, well-balanced, savoury and very persistent on the palate. A wine of great structure and balance.

AGEING POTENTIAL: to be enjoyed within 3 to 6 years, according to the vintage.

SERVING TEMPERATURE AND FOOD PAIRING: best served chilled at 8 -10 ° C in a tall-stem wine glass. It makes an excellent pre-dinner drink and pairs well with appetizers, not too saucy first-course dishes, fish and shellfish, and poultry.