

RAINERI

# Langhe Bianco



Denomination: DOC

Grape variety: cortese and chardonnay

Average production: 3000 bottles; 250 cases

Exposure and altitude: south-west, 950 feet a.s.l.

Type of soil: sand and marls of clay, limestone

Age of vineyard and growing system: 10 year old, guyot

## FARMING

Sustainable, with grass kept short, copper and sulfur. At least one green harvest in August, followed by manual selection at picking time. Grapes harvested by hand in 20kg crates.

## VINIFICATION & AGING

Clusters are crushed and destemmed in the cellar. Maceration on the skins for 48 hours in stainless steel vat, followed by 20-25 days of alcoholic fermentation at low temperature (12°-13°C; 53°-55°F). On the lees in stainless steel for 4 months. Filtration before bottling, no fining.

## SENSORY CHARACTERISTICS

Color: pale yellow greenish highlighted

Nose: pippin apple, abbot white pear, exotic fruits, bread crust

Palate: crisp, bright and fresh, savory and mineral, nutty aftertaste

Serving temperature: 12°-14°C; 53°-57°F

Aging potential: 1-3 years

Pairing: perfect on its own or with appetizers, fish and white meat

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