



## PRODUCER PROFILE

**Estate owned by:**

Rapalino Family

**Winemaker:** Enzo Rapalino

**Total acreage of vine:** 7 HA

**Winery Production:** 45,000 btl

**Region:** PIEMONTE

## CHARDONNAY LANGHE DOC

### WINE DESCRIPTION

This is a 100% Chardonnay wine coming from a 30-year-old family owned vineyard located in Treiso under the Langhe DOC appellation. Sensing the potential of having a terroir-driven grape variety growing in a blessed territory, the Rapalino family was one of the first to plant it in 1988. La Ganghija Chardonnay is aimed at being a fresh, balanced wine, with great drinkability. Therefore the vinification is done only in stainless steel tanks without any malolactic fermentation. The wine stays sur lie for 2-3 months, thus developing flavorful structure.

### TASTING NOTES

Deep straw yellow in color with greenish hues. The nose is extremely elegant with intense notes of flowers, tropical fruit, and some hints of hay. On the palate the wine is fresh, dry, and smooth, with great balance and a pleasant mineral finish.

### FOOD PAIRING

Great with seafood and fish, from appetizers to rich first courses. Ideal also with white meat, vegetable dishes and light cheeses.

### VINEYARD & PRODUCTION INFO

Vineyard location:	Treiso, Langhe DOC
Vineyard size:	0.60 Ha
Soil composition:	Calcareous and clayish with sandy streaks
Training method:	Guyot
Elevation:	380 m a.s.l.
Vines/hectare:	5,000/Ha
Exposure:	East
Age:	30 years (planted in 1988)
Harvest time:	Beginning of September
First vintage:	2004
Production:	5,200 bottles

### WINEMAKING & AGING

Varietal composition:	100% Chardonnay
Fermentation container:	Stainless steel tanks (3/4 weeks at 13-14°C)
Maceration technique:	On the skins before the fermentation at 8°C
Type of aging container:	Stainless steel tanks
Length of aging:	2-3 months "sur lie"
Length of bottle aging:	3 months

### ANALYTICAL DATA

Alcohol:	13 %
Acidity:	5.65 g/L
Res. sugar:	.05 g/L
Dry extract:	23 g/L

