

PECCHENINO



PRODUCER PROFILE

Estate owned by: Orlando and Attilio Pecchenino
Winemaker: Orlando Pecchenino
Total acreage of vine: 75 Acres
Winery Production: 130.000 Bottles
Region: Piemonte

MAESTRO LANGHE CHARDONNAY DOC

WINE DESCRIPTION

Pecchenino consists of 54 acres in Dogliani and an additional seven acres in Monforte. Extensive work in the vineyard translates to grapes with exceptional maturity levels in the winery. Once in the winery, the grapes are fermented using indigenous yeasts in order to further develop the distinct terroir of each wine. Pecchenino Maestro Langhe Bianco DOC, a rich, aromatic white, is 100% Chardonnay.

TASTING NOTES

Rich, round and buttery. Fresh, aromatic, and zingy. Round, and lengthy with crisp acidity and lively aromatics.

FOOD PAIRING

Smoked salmon and avocado sushi. Ceviche with cilantro and chili. Oven-baked salmon with cherry tomatoes, broad beans and asparagus.

VINEYARD & PRODUCTION INFO

Vineyard Name:	Mestro
Vineyard Size:	1,2 Ha
Soil Composition:	Medium-textured, Calcareous
Training system:	Guyot
Elevation:	400 Meters
Vines/Acre:	2200/Acre
Exposure:	West
Vineyards Planted:	1990-1996
Bottle Production:	7.000

WINEMAKING & AGING

Varietal composition:	100% Chardonnay
Fermentation container:	Stainless Steel Tanks
Length of Fermentation:	30 days at 17-19° C Max
Aging Container:	French Oak Barrels of 225 l.
Aging Pre-Bottle:	9 Months
Length of Bottle Aging:	4 Months

ANALYTICAL DATA

Alcohol:	13%
Residual sugar:	3,7 g/l
Acidity:	6,5 g/l
Dry extract:	25 g/l

