

BOVIO

LANGHE CHARDONNAY 'ALESSANDRO'



Pale gold in color with aromas of fresh hay and papaya. Rich in texture with flavors of tropical fruit and lean acidity.

Color: White

Grapes: 100% Chardonnay

Soil: Calcareous clay

Age of Vines: 15-20 Years old

Vineyard Location: Diano d'Alba

Farming practices: organic

Malolactic fermentation: yes

Fermentation vessel: French oak barriques (25% new)

Aging: 4 - 5 months on the lees in 25% new and 75% used French oak barrels

Production: 3,500 bottles per year